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ART. CLXVIII.—WILSON'S ORNITHOLOGY.—*Hirundo Americana.* [Continued from page 130.]

"The Barn Swallow of the United States" is not
"The Swallow twittering from the straw-built shed"

mentioned by Gray, but "differs considerably both in *colour* and in *habits* from the European species." Like all its congeners, *it feeds on insects*, which it takes on the wing; and every day during its sojourn amongst us, adds greatly to our comfort by lessening the number of those troublesome nuisances.

"The wonderful activity displayed by these birds forms a striking contrast to the slow habits of most other animals. It may be fairly questioned whether among the whole feathered tribes which Heaven has formed to adorn this part of creation, there are any that in the same space of time, pass over an equal extent with the Swallow. Let a person take his stand on a fine summer evening by a new mown field, meadow, or river shore for a short time, and among the numerous individuals of this tribe that flits before him, fix his eye on a particular one, and follow for a while, all its circuitous labyrinths—its extensive sweeps—its sudden, reiterated zig-zag excursions, little inferior to the lightning itself, and then attempt by the powers of Mathematics to calculate the length of the various lines it describes. Alas! even his omnipotent Fluxions would avail him little here, and he would soon abandon the task in despair. Yet, that some definite conception may be formed of this extent, let us suppose, that this little bird flies, in his usual way, at the rate of one mile in a minute, which from the many experiments I have made, I believe to be within the truth; and that he is so engaged for ten hours every day; and further, that this active life is extended to ten years (many of our small birds being known to live much longer even in a state of domestication), the amount of all these, allowing 365 days to a year, would give us two millions one hundred and ninety thousand miles; upwards of eighty-seven times the circumference of the globe! Yet this little *winged seraph*, if I may so speak, who in a few days, and at will, can pass from the borders of the arctic regions to the torrid zone, is forced when winter approaches, to descend to the bottoms of lakes, rivers, and mill ponds, to bury itself in the mud with eels and snapping turtles; or to creep ingloriously into a cavern, a rat hole, or a hollow tree, there to doze with snakes, toads and other reptiles until the return of spring! Is not this true, ye wise men of Europe and America, who have published so many *credible* narratives on this subject? The geese, the ducks, the cat-bird, and even the wren, which creeps about our outhouses in summer like a mouse, are all acknowledged to be migratory, and to pass to Southern regions at the approach of winter;—the Swallow alone, on whom Heaven has conferred superior powers of wing, must sink into torpidity at the bottom of our rivers, or doze all winter in the caverns of the earth. I am myself something of a traveller, and foreign countries afford many novel sights: should I assert that in some of my peregrinations I had met with a nation of Indians, all of whom, old and young, at the commencement of cold weather, descend to the bottom of their lakes and rivers, and there remain until the breaking up of frost, nay, should I affirm, that thousands of people in the neighbourhood of this city, regularly undergo the same annual submersion—that I myself had fished up a whole family from the bottom of the Schuylkill, where they had lain torpid all winter, carried them home, and brought them all comfortably to themselves again. Should I even publish this in the learned pages of the Transactions of our Philosophical Society, who would believe me? Is then the organization of a swallow less delicate than that of a man? Can a bird, whose vital functions are destroyed by a short privation of pure air and its usual food, sustain for 6 months, a situation where the most robust man would perish in a few hours or minutes? Away with such absurdities! They are unworthy of a serious refutation. ☞ I should be pleased to meet with a man more conversant with birds than myself,—who has followed them in their wide and devious routs,—studied their various manners,—mingled with, and marked their peculiarities more than I have done ☜; yet the miracle of a resuscitated swallow, in the depth of winter, from the bottom of a mill pond, is, I confess, a phenomenon in Ornithology that I have never met with.

"What better evidence have we that these fleet winged tribes, instead of following the natural and acknowledged migration of many other birds, lie torpid all winter in hollow trees, caves, and other subterraneous recesses? That the chimney swallow, in the early part of summer, may have been found in a hollow tree, and in great numbers too, is not denied; such being in some places of the country their actual place of rendezvous, on their first arrival, and their common resting place long after; or that the Bank swallow, also, soon after their arrival in spring, may be chilled by cold mornings, and be found in this state in their holes, I would as little dispute, but that one or the other has ever been found, *in the midst of winter*, in a state of *torpidity*, I do not—cannot believe. Millions of trees of all dimensions are cut down every fall and winter in this country, where in their proper season, the swallows swarm around us. Is it therefore in the least probable that we should, only once or twice in an age, have no other evidence than one or two solitary and very suspicious reports of a Mr. Somebody having made a discovery of this kind? If caves were their places of winter retreat, perhaps no country on earth could supply them with a greater choice. I have myself explored many of these in various parts of the United States both in winter and in spring, particularly in that singular tract of country

in Kentucky, called the *barrens*, where some of these subterraneous caverns are several miles in length, lofty and capacious, and pass under a large and deep river; have conversed with the salt petre workers by whom they are tenanted, but never heard or met with one instance of a swallow having been found there in winter. These people treated such reports with ridicule." Wilson Ornith. p. 412–15.

Wilson then remarks that "cold blooded animals which are *known* to become torpid during the winter, and of which hundreds and thousands are found every season, ☞ are subject to the same when kept in a suitable room for experiment." ☜ On the contrary, he cites cases of swallows living in a domesticated state through the winter, without indicating any approach to torpidity; and adds "Mr. Bartram informs me that during his residence in Florida, he often saw vast flocks of this and our other swallows passing from the penisula towards the south in September and October; and also on their return about the middle of March." Wilson also quotes the following from Henderson's Account of the British settlement of Honduras: "Myriads of swallows are also the occasional inhabitants of Honduras. The time of their residence is generally confined to the period of the rains, [from October to February] after which they totally disappear."

To sum up, *the submersion of swallows* must be classed with *the fascination of serpents* and a great number of other popular notions respecting the instinct of animals, which show how easy it is for a careless observer to be deceived, and how readily the imagination supplies the want of facts.

We have long suspected that many popular superstitions originated with those who found it easier to awe than to persuade. "A German, says Wilson, assured me that if a man permitted the swallow to be shot, his cows would give bloody milk; and also that no barn where swallows frequented would ever be struck with lightning; and I nodded assent. When the tenets of superstition "lean to the side of humanity, one can readily respect them."

"These birds are easily tamed, and soon become exceedingly gentle and familiar. I have frequently kept them in my room for several days at a time, ☞ where they employed themselves in catching flies, picking them from my clothes, hair, &c. ☜ calling out occasionally as they observed some of their old companions passing the windows."

D. T.

Art. CLXIX.—*Medicinal and Ornamental Plants, selected from Louden's Catalouge, and Notices of New Publications.*

Cycas revoluta. Flowered last summer at Wentworth House. Thrives at Maderia, in a spot 300 ft. above the level of the sea. "The Japanese, of whose country the plant is a native, eat the fruits; and from the trunk extract a kind of sago, which is highly esteemed, especially by people of rank. On this account, the plant is much cultivated about their houses, and is forbidden to be exported. A very small quantity of the medula or pith suffices to satisfy a soldier in the time of war."

Cerbera Tanghin. A Madagascar tree, which produces a hard veined wood, fit for cabinet work and inlaying, and a fruit, the kernel of which is rather larger than an almond, and so powerful a poison that one kernel would destroy above twenty persons. In Madagascar this poison is used as an ordeal; and the priests, who at the same time are the physicians, administer it to the victims, not doubting its power of revealing guilt or clearing innocence.

Cocculus palmatus. A medicinal plant, known as Columbo in the materia medica, the natural history of which has hitherto been little known. It grows naturally in thick forests on the east coast of Africa; the roots are dug up in the dry season (March,) and soon afterwards cut in slices, and strung on cords, and dried in the shade. They are held in high esteem among the natives, for the cure of dysentery, the healing of ulcers, and as a remedy for almost every disorder. Some of the roots have been imported to the Mauritius by Capt. Owen, and Professor Bojer is trying to propagate them by cuttings of the stem, as they are found to increase very slowly by offsets from, or division of the root. Should he succeed, the culture of Columbo root may become an object of general industry in the Mauritius. As a medicine, this root has been long known and esteemed, both in the East Indies and in Europe, where it is found to be of singular efficacy in strengthening the fibres of the stomach and bowels, not only in chronic cases, but in the cholera morbus, dysentery, and diseases of the alimentary canal. Its analysis, according to M. Planche, afforded a third of its weight of woody tissue, a third of amylaceous matter, and the remaining third is principally composed of animal substance, and a yellow and bitter matter, insoluble in metalic salts. "The presence of so large a quantity of amylaceous substance accounts for the great reputation of the root in dysentery, diarrhœas, and excessive vomiting. By a decoction of Columbo, the fecula is extracted, as well as the bitter principle, whose action is thus considerably modified, whilst an infusion is simply bitter and tonic."

Pleurothallis, a side or rib, *thallo*, to flower; one-sided disposition of the flowers of some species, or probably the developement of the inflorescence from what appears to be the rib of the leaves, *(prolifera)* from the leaves constantly producing young rooting plants from their axillæ. A curious plant from a steep rock, which the sun could hardly shine upon, near Rio Janeiro. With the Hon. and Rev. W. Herbert, at Spofforth, it flowers six or seven months in the year. "It is remarkable for the proliferous character of its leaves. These constantly produce young rooting plants from their axillæ; and what is singular, the first leaf of each new individual is produced from the same side of the axis of the mother plant as the old leaf from which it sprang. This apparent exception to the universal laws under which leaves are developed is due to the abortion of the first leaf that is developed, which appears in the form of a withered scale, while the second leaf is that which is finally and fully developed."

Dendrobium chrysanthum. A beautiful species from Nepal to the Horticultural Society's garden, where it blossomed in February 1829. "It is difficult to conceive a plant at once more graceful and beautiful than this is: its pendulous stems, which hang from the rugged, deep brown, moss-clad trunks of trees, are clothed with lurid leaves of the most lively green; and its flowers of the richest and deepest yellow. At first

sight, the species might be mistaken for D. fimbriatum, but it will be found very different upon comparison.

Bignonia Cherere, from the conservatory of Lord Grenville at Dropmore. It is a native of French Guiana where the country people "manufacture the flexible shoots of it and B. incarnata into baskets and broad-brimed hats, which act as umbrellas, keeping off both the sun and the rain; they also use the shoots as cord. A conservatory climber, pre-eminently beautiful among the lovely race to which it belongs. Propagated readily by cuttings, and requires no particular management than by giving it plenty of room."

Triosteum perfoliatum. A stately, upright, curious, herbaceous perennial, from limestone rocks in New England, but rare there; sent to England by Mr. Hogg of New-York, and Mr. Prince of Long Island.

Pimpinella Anisum. A hardy annual, a native of Egypt, and cultivated in Malta, Spain, and some parts of the south of France, for its seeds. These seeds are powerfully aromatic and warm, and contain an essential oil, which is separated by expression. The seeds are used in dyspepsia, flatulencies, and other stomach complaints. Milk drawn from the breast after taking the essential oil, is found impregnated with its odour [in the same way as with that of garlic, after that bulb has been eaten.]

Amyris gileadensis; A small, stunted-looking, ever green tree, a native of Arabia, near Yemen, and, according to Bruce, of Abysinia. Though not a native of Judea, it was cultivated in great perfection many centuries before Christ in the gardens near Jericho, on the banks of the Jordan; and it was from Gilead in Judea, whence the merchants brought the resinous product to Egypt, that it derived its appellation of Balsam of Gilead Tree. The balsam is a resinous juice that distils from the tree naturally. "It is at first turbid and white, of a strong, pungent, agreeable smell, and slightly bitter acrid taste; upon being, kept, it becomes thin, limpid, of a greenish hue, then of a golden yellow colour, and, at length, like honey." It is highly "prized among the Eastern nations, particularly by the Turks and Arabs, both as a medicine and odoriferous ungent and cosmetic. It has been highly extolled as a powerful antiseptic, vulnerary, and preventive of the plague. In its medicinal properties it agrees with the balsams of Tolu, Peru, and others of the same class; but its great scarcity has prevented it from coming into use among European practitioners. It is extremely liable to adulteration, and from its high price and scarcity, we believe that a single ounce of the genuine balsam of Gilead is not to be obtained in this country, nor even in Europe.

Copaifera officinalis. A South American tree, very abundant at Tolu, and a great many other places, from incisions in the trunk of which a resin exudes. It is at first of the consistence of oil, but gradually becomes solid like resin. Balsam of Copaiba, as it is then called, is stimulant, diuretic, and cathartic, and is chiefly employed in cases connected with the urinary vessels.

Papaver somniferum. A showy garden annual in England, but in Turkey, Persia, India, and other warm climates, extensively cultivated for the purpose of obtaining opium, and for the warm bland oil which is expressed from the seeds, and serves as a substitute in these countries, as well as in Europe, for the oil of olives. "The unripe capsules, upon being wounded as they grow, exude plentifully a whitish, opaque, milky juice, which by drying, becomes opium. The plants in the East are well watered from the time when the flowers begin to appear, till the capsules are half grown, when it is discontinued, and they begin to collect the opium. This they effect by making, at sunset, two longitudinal incissions from below upwards, without penetrating the internal cavity, with an instrument that has two points as fine and as sharp as a lancet. The incissions are repeated every evening, until each capsule shall have received six or eight wounds, and they are then allowed to ripen their seeds. The juice which exudes is collected in the morning by women and children, who scrape it off the wounds with a small iron scoop, and, being inspissated to a proper consistence by working it with wooden spatulas in an earthen pot in the sun's heat, it is formed into cakes for sale." In Britain opium has been obtained from the poppy, said to be in no degree inferior to the Oriental. In 1796 Mr. Ball, and in 1819 Mr. Young were both rewarded with premiums from the Society of Arts for growing the poppy for its opium, and for its oil; and Mr. Young who is a surgeon in Edinburgh, found that a crop of early potatoes might be grown along with the poppies.

Art. CLXX.—*Operations of Order and Management on a Farm.*

The business of agriculture, whether in the management of extensive estates or the culture of single farms, requires to be conducted in an orderly and systematic manner. For this purpose a certain establishment of operators, a certain style of books of accounts, and great attention in all commercial transactions, may be considered the fundamental requisites.

The establishment of co-operators and servants, must depend on the extent of the subject of management. An extensive landed estate, containing besides farming lands, woods, quarries, mills, mines, waters, manorial rights, game, and villages, will require a series of subordinate managers; but in general a steward as a head manager, a steward's clerk or assistant, or in some cases a local steward, are all the managers that are requisite; the subordinate care of quarries, woods, game, &c. being performed by a quarryman, forester, gamekeeper, or by common servants of tried fidelity.

The gradation of operators required on farms, depends on their size. Whenever the master does not labor himself, a foreman or operator having some charge is requisite, and in very extensive cases where there is a considerable extent of grazing ground as well as tillage lands, a head ploughman and a head herdsman will be found advantageous. There should also be a confidential laborer, or *headman of all work*, to superintend and accompany women and children in in their operations, as in hoeing, weeding, planting potatoes, &c. The grand point to be aimed at by the steward of an extensive estate, and the occupier of a large farm, is to hit on the proper number of submanagers; and to assign each his distinct province, so as the one may never interfere with the other. Having attained this, the next thing is to keep the whole machine in regular action, to keep every man, from the lowest operator to the highest, strictly to his duty. All operators ought to be adequately remunerated, and it is better in general to pay a liberal price

and require vigilant, skilful, and active exertion, than to cheapen labor, and so encourage indolence and bad execution. For the lower class of laborers, especially such as are hired by the year, it will often be necessary to attend as well to the food they eat, as to their constancy at work. In the case of farm servants, for example, it will generally be found preferable to board and lodge single men, than to substitute a sum of money, which they will in many cases either save or spend, otherwise, than so as to strengthen their bodies. Where labor is done by the job, all that is requisite is to see that it is done well, and according to agreement; and this, as we have already observed, is the best mode wherever it can be adopted.

Orderly conduct of workmen, is a point to which we would wish particularly to direct the attention of the bailiff and farmer. Regularity in their hours, neatness and cleanliness in their dress; punctuality in cleaning and putting away in their proper places their implements of labor or harness; humanity to working, and other animals; decency in general deportment and conversation, and ambition to excel in their particular department. Neatness and order, whether on an estate, a farm, a stable, a dwelling-house, or in a man's dress and manner, forms an index to every thing else. Estates and farms where these qualities prevail, are always well managed and cultivated; a neat and clean stable is a sure sign of well conditioned horses, and of economical feeding; a dwelling-house, with neatness around and within, is an index of comfort and peace; and a decently dressed and well behaved man or woman, are sure to be approved, whatever may be their station.

The necessity of order and neatness we are most anxious to impress on the minds of all descriptions of masters and managers. Order, it has been well observed, is "Heaven's first law." It is, indeed, the end of all law; without it, nothing worth having is to be attained in life, even by the most fertile in resources; and with it much may be accomplished with very slender means. A mind incapable of an orderly and regular disposition of its ideas or intentions, will display a man confused and disorderly in his actions; he will begin them without a specific object in view; continue them at random, or from habit, without knowing well why, till some accident or discordant result puts an end to his present progress, unmans him for life, or awakens reflection. But a well ordered mind reflects, arranges, and systematizes ideas before attempting to realize them, weighs well the end in view, considers the fitness of the means for attaining that end, and the best mode of employing these means. To every man who has the regulation and disposal of a number of servants, this mode of orderly arrangement is essentially necessary in order to reap the full effects of their labors; and to no man is it of more importance than to agriculturists, whose cares are so various, and the success of whose operations, always connected with, and dependant on living beings, depends so much on their being performed in the fitting moment.

Propriety relates to what is fitting and suitable for particular circumstances; it is the natural result of an orderly mind, and may be said to include that part of order which directs the choice and adaptation of means to ends, and of ideas and objects to cases and situations. It belongs to order for a master to allow workmen proper periods for rest and refreshment; propriety dictates the time and duration of these periods, and prudence suggests the wisdom of departing as little as possible from established practices. Decorum is the refinement of propriety.

Neatness, as opposed to slovenliness, is well understood; it consists in having every thing where it ought to be; and attending to the decorum of finishing operations, and to minute things in general.

As maxims of order and neatness which ought to be continually present to the mind both of masters and and servant, we submit the following.

Perform every operation in the proper season. The natural, and therefore the best indications for the operations of sowing and reaping, transplanting, &c. are given by the plants themselves, or by the progress of the season as indicated by other plants. But there are artificial kalenders or remembrancers, the use of which is to remind the master of the leading crops and operations of culture and management throughout the year. But, even if such books were made as perfect as their nature admits of, still they are only calculated to aid the memory, not to supply the place of a watchful and vigilant eye, and habits of attention, observation, reflection, and decision. Unless a steward or farmer has these, either naturally, or partly natural and partly cultivated, in a considerable degree, he will be but little better than a common laborer as to general management and culture of garden scenery.

Perform every operation in the best manner. This is to be acquired in part by practice and partly also by reflection.

Complete every part of an operation as you proceed. This is an essential point in field operations, and though it cannot always be attended to, partly from the nature of the operation, partly from weather, &c. yet the judicious farmer or bailiff will keep it in view as much as possible.

Finish one job before you begin another. This advice is trite, but it is of great importance; and there are few cases where it cannot be attended to.

In leaving off working at any job, leave your work and tools in an orderly manner.

Attend strictly to the hours of commencing labor, and equally so to those of leaving off, unless extraordinary exertion is required.

Whenever extraordinary exertions are required, extraordinary indulgences or rewards must be given as compensations.

A regular system of accounts is an obvious part of order and correctness; and it is equally obvious that the extent to which this must be carried, will depend on the subject of management. In the case of extensive landed estates, the regular set of books usual in mercantile concerns becomes requisite, with the addition of some, as a forest book, time book, &c. rendered necessary by some particular departments of the subject. On small farms, on the other hand, some memorandum books, a cash book, and a ledger are all that will be found necessary.—*Ency. of Agriculture.*

ART. CLXXI.—*Cultivation of Silk—Letter from P. S. Du Ponceau, to H. A. S. Dearborn.*

MR. FESSENDEN.—I enclose a letter from P. S. DU PONCEAU, Esq. of Philadelphia, on the culture of silk, which contains much important information and evinces such a liberal and patriotic spirit, that it would be

doing great injustice to the whole community, to withhold it from publication.

The life of that illustrious scholar and jurist has been marked by a zealous devotion to the best interests of his country. He commenced his distinguished career as an officer of the Revolution—in literature and science he has attained an exalted station in both hemispheres, and we now behold him, in the fullness of years, prosecuting investigations, subservient to all the great branches of national industry, with the vigor and enthusiasm of youth.

If we look back only a few years, and recollect what has been accomplished, it will not be difficult to appreciate the immense value of the experiments he is so generously making, and the consequences which must result from their success.

In 1784 an American vessel was seized in Liverpool for having on board '*eight bales*' of cotton, as it was considered impossible that they could be the growth of this country, and in 1829, there were imported into that city, from the United States 640,998 bales.

But a few years since, there was not a cotton manufactory in the Union, and now, in the the single village of Lowell, which is a creation of yesterday, a thread is daily spun, which would extend more than five times round the earth.

I sincerely regret, that I unintentionally rendered myself obnoxious to the gentle rebuke of my venerable correspondent. I was aware of the commendable exertions of Mr. Vernon of Rhode-Island and of Mr. Cobb of Dedham, to advance the culture of silk, and am happy to learn that they are as well known and as highly estimated at a distance, as at home, and to avail of this occasion, not only to bear testimony to their merits, but to aver that 'in their own country,' all are ready to do them honor, and are proud to claim them as fellow-citizens, who have deserved well of the republic.

Most respectfully,
Your obedient servant,
H. A. S. Dearborn.

Brinley Place, Roxbury, Sept. 2, 1830.

Philadelphia, Aug. 28, 1830.

H. A. S. Dearborn, Esq.—
Roxbury, Mass.

Dear Sir—I have received the 4th No. of vol. 9th of the New England Farmer, which you have had the goodness to send to me, containing an article written by yourself, in which you are pleased to ascribe much more merit to my weak efforts for promoting the culture of silk in this country than they are in strict justice entitled to. The first impulse to this important branch of agriculture, was given by the House of Representatives of the United States, in the year 1826. Since which time Mulberry trees have been planted, and silk worms raised in various quantities in the different parts of our Union; but no means appearing of making that culture profitable, there was danger of its being speedily abandoned, as it has been repeatedly in this country and in different parts of Europe. As the cocoons cannot be exported in kind, nor can they be used in manufactures without a certain preparation called reeling, or spinning from the cocoons, unknown among us, the farmer or planter did not know what to do with those that his silk worms produced, and they became a prey to rats or to devouring insects.

It is true that in Connecticut and in some other parts, a kind of inferior sowing silk was made out of the cocoons, which found a cash price in our commercial cities and could only be disposed of by way of barter. It is true also that by a similar process, some of the coarser stuffs, such as vestings, stockings, gloves, and perhaps even ribbons, might have been made; but it is now well known that all those articles in Europe are made of floss or refuse silk, and that the finer material is reserved for those delicate stuffs, for which we pay yearly so large a tribute to Europe, and particularly to France.

To reel or prepare the silk for making these finer stuffs, is an art known only in its perfection in the north of Italy and the south of France. Even in China, the native country of the silk worm, the material is not so well prepared as it is in those two countries. In the Turkish dominions and in Bengal, the preparation is still inferior. As to the latter country, I beg leave to quote the opinion of an English silk broker, communicated by the respectable house Rathbone, Brothers, &Co., of Liverpool, to a gentleman of S. Carolina, in a letter received in the course of the present year. 'Every thing,' says the silk broker, 'depends on the proper selections and *reeling* of them (the cocoons) into the hanks,—although our importations from the East Indies are great, and this trade is of such vital importance to our successful competition with the Continent (of Europe,) it is to be regretted that neither the East India Company, nor the private merchants, have hitherto employed a competent person to superintend the reeling of the silk. If that were done, I have not the slightest doubt but that silks of the Eastern production would render us altogether independent of either France or Italy; for it is an established fact, that silk of the *best* quality can be produced in the East Indies at a lower rate than in Europe.'

This speaks volumes—It is evident that if *competent persons to superintend the reeling of silk* could be procured from Italy or France, Great Britain, situated in the vicinity of those countries, and having such a high interest to promote, would have obtained them. The reason why it cannot be done is this. In the filatures of Europe, the mechanical process of reeling is performed by women, under the directions of overseers. The women are ignorant, being taken from the very lowest class of the people; no consideration can induce them to leave their native villages, much less to cross the seas; the overseers are few, and generally men of an advanced age and have families—They are well compensated for their labor, and have no temptation to emigrate.

The great desideratum, therefore, in the United States, is to learn the art of reeling silk for manufacturing those stuffs with which our females are almost universally clothed, and not only to learn it, but to disseminate it through the whole country, as it has been ascertained that the cost of transporting cocoons from one part of the Union to the other, would render them valueless to the grower, unless filatures were established in his immediate neighborhood, or at some reasonable distance.

A fortunate chance in the course of last summer, brought Mr. D' Homergue to this country, a young man 25 years of age [now 26] well skilled in the art of reeling silk from the cocoons and in other branches of the silk manufacture. His work, which no doubt

you have seen entitled 'Essays on American Silk,' made him generally known, and Congress took so much notice of it, as to refer it to their committees on agriculture. The committee of the House of Representatives, perceiving the importance of keeping this young man in the country, reported a bill to the House the object of which was to employ him in teaching the art of reeling silk to 60 young men, to be selected from the different States of the Union in certain proportions, who, when sufficiently instructed, might establish themselves as directors of filatures in their respective neighborhoods, and employ women to perform the mechanical work under their discretion. Thus the art of preparing silk would be introduced in its perfections, equally and uniformly through our extensive country, and the results might be easily anticipated.

This bill, however, in consequence of the pressure of other business, could not be taken up at the last session, and lies over till the next, when the fortunes of this country, as far as they depend upon silk, will be either effectually secured or put back for a period, the duration of which cannot be forseen.

Determined, however, as far as depended upon me, to keep Mr. D' Homergue in this country, at least until the next session of the national legislature, I have resolved to employ him during the present season in making experiments on American silk, whereby the nation might be still more fully convinced of the importance of the art he professes. For this purpose I have purchased cocoons, and established an experimental filature in this city, in which ten reels are at work. My object is to test the price which our raw silks will produce in the markets of England, France, and Mexico, into which countries large quantities of the article are annually imported, as they have silk manufactures and do not raise silk worms, but import that material from abroad at a considerable expense. I expect no profit from this undertaking; as far as I can judge, on the contrary, there will be a not inconsiderable loss; but it is not profit that I have in view. Exrience in every thing must be purchased. I have fixed a sum, which I am willing to lose, and which I shall not regret, if the country is to be benefited by it.—The silk that my filature has hitherto produced, is of the most beautiful kind, and is at least equal, if not superior to any in the world. I would wish to try the quality of the silk cocoons raised by silk worms on the leaves of the wild or red American mulberry, but I have not been able to procure a sufficient quantity for that purpose. In general, I have found it difficult to obtain cocoons; because their value is not yet fixed, and the profit to be made by the sale of them not sufficiently ascertained. Therefore I shall not be able to carry my experiments to the extent I had at first contemplated. But this difficulty will vanish in the course of another year. A great impulse has been given, and I have no doubt that more cocoons will be raised next summer than will be wanted for any object that this country will be able to compass.

In the recess of my filatures, occasioned by a temporary deficiency of cocoons, desirous of doing every thing in my power to show what might be done with American silk, I have prevailed on Mr. D' Homergue out of the silk that he has reeled and prepared, to weave the flag of the United States, and he is now engaged in the work, which is expected to be finished in about a fortnight. The warp is already fixed upon the loom, the silk is dyed, and next week the weaving of the webb will begin. The flag will be twelve feet long by six feet wide, and so fine will be the texture of the stuff, that it is expected it will not weigh more than twenty ounces. This flag is intended to be presented to the House of Representatives of the United States, as a beautiful specimen of the first result of real value, which the impulse which they have given has produced. It will show that the finest of silk stuffs may be made in this country.

It has not been an easy task to produce this result. Every thing, even the loom, has had to be made new and for that only purpose. The machine, too, occasioned much difficulty—there are implements necessary for weaving silk, different from those employed in weaving other substances. Despairing of obtaining them in this country, I had written to France for them, and they are not yet arrived. When I least expected it, fortune threw in my way a young emigrant from Europe, who had made these tools in the highest perfection. The dying also embarased me. It was generally understood that the beautiful colors of the French silks could not be imitated here. What was my delight when I discovered two other emigrants, a Frenchman and German, just set up in the dying business, and who have dyed our silk with the most brilliant red and blue, (the colors of our flag) so that nothing can surpass that beautiful coloring!

I have also discovered that we have in this country, from England, France, Germany and other places, manufacturers of silk of almost every description. We have silk throwsters, silk dyers, silk weavers, silk manufacturers, all but good reelers, without which the labor of the others must be at a stand. These then are all waiting for employment, some of them being in very poor circumstances. All we want is the art of reeling, and every-thing else will follow. As to mulberry trees and silk worms, let but a good price be given for the cocoons, and they will be produced in quantities as if by magic. *Every-thing*, as the silk broker says, *depends upon good reeling.*

Having spoken of *silk throwsters*, I ought to say that the operation of *throwsting* will be the only one that our flag will not receive. Throwsting consists in uniting and twisting together by means of machinery, several threads of silk, so as to give them the required size and strength, a throwsting mill, as it is called, is a very costly article, and cannot be had in this city. Mr. D' Homergue asserts that no other but American silk (such is its nerve and strength) could be wove without undergoing that operation. What succedaneum he will employ for it I do not know; but I think I may safely say, that the flag will be as beautiful a webb of silk as can be produced anywhere.

As I have thought, Sir, that it would be agreeable to you to know the progress that we are making in this City in the important business of American silk, I have taken the liberty of extending this letter to its present enormous length, for which I shall make only the common apology, that 'I could not make it shorter.'

As in your article in the New England Farmer, you have noticed citizens of different states who have exerted themselves in the cause of American silk, I have been not a little astonished that you have left out the men of New England, and particularly William H. Vernon, Esq. of Newport, R. I. and Jonathan H. Cobb, Esq. of Dedham, in your own state. I hope the proverb does not hold with you, that, no man is a

prophet 'in his own country;' at any rate, it will not be unbecoming in a Pennsylvanian to give due credit to the meritorious efforts of those two sons of the renowned pilgrims.

I am with great respect, dear sir,
Your most ob't, humble servant,
PETER S. DU PONCEAU.

ART. CLXXII.—NATURAL HISTORY—*Hostility of Animals.* By the EDITOR. [Continued from page 159.]

In casting the eye over this 'live teeming' earth, our sensibility is quickened and our minds confounded at the havoc of animal life. Throughout the vast extent and variety of the animal kingdom, there is no creature however minute or gigantic but that either dead or alive, serves as a banquet for others. Even the lion, the king of beasts, after having slain his thousands and gorged himself with their blood, lies down, and becomes in turn the food of worms and insects.—And so economical is the system of nature, that his very carcass eventually becomes the nourishment of plants that are destined to feed others of the living race. So general is the hostility of animals, that life seems on first view, to be given merely to be destroyed—and human nature is disposed to reflect on the wisdom and goodness of Him who brought into existence such a state of things. But independent of all the enjoyment and happiness connected with the gift of life, which more than counterbalance the real or supposed evils, the system which Providence has been pleased to institute, is that the substances composing the vegetable and animal kingdoms shall, in their various mutations, transformations, and combinations, form receptacles for a succession of an infinite number of beings to adorn, diversify, and people the earth. And it matters little, on the broad principle of humanity, whether death, the king of terrors, comes in earthly shapes with devouring talons, or invisibly corrodes the vstals and strikes his mortal blows—The animal sensations on the part of the destroyer, are, independent of the actual enjoyment of the apetite, not painful but joyous—the huntsman *exults* when the deadly missile has pierced the heart of the harmless deer,—the angler *shouts* when drawing one of the finny tribe from its native element, where alone it can exist.—The wolf feels the highest *pleasureable* emotions when he has fixed his paw on the tender lamb. Viewed in no connection with those causes, which rendered death necessary, the carnivorous nature of animals rather adds to, than detracts from, the amount of their enjoyment. There is very little natural antipathy existing in brute animals independent of that which arises from a carnivorous appetite, and from an encroachment on their facilities of getting food. Hence rapacious animals become less hostile in proportion as their wants are supplied. By the existing system of things, provision is made for the greatest possible extension of life of which we can have any idea. Without death, then, there could not have been so much life on earth. Hence all apparent cruelty, taken in its most extended sense, is productive of animal enjoyment. Throughout the whole of the vegetable and animal kingdoms, there is a most beautiful balance and a most beautiful order of things. The herbivorous, frugivorous, carnivorous, and omnivorous animals keep each other in check, and thus give scope for the greatest production of animal existence. Hence again, apparent cruelty, in all its multiform shapes and circumstances, is the agent of good in ways and manners equally numerous and various. Moral evil too, in the final consumation of sublunary affairs will, undoubtedly, add to the glory of Him, who in wisdom has made all things, and to the highest happiness of his intelligent creatures.

ART. CLXXIII.—*Organic Remains and Mineral Springs in New Jersey.*

Dr. S. L. Mitchill has handed us an Address delivered by him in 1828, before the Newark Mechanic Association for Mutual Improvement in the Arts and Sciences. After noticing the mineralogical riches, and geological features of N. Jersey, he gives the following observations on the fossil remains and mineral springs.

"It is next in order that I should mention the organic remains which have been found in New Jersey. A considerable part of the skeleton of that enormous and probably extinct animal, erroneously called by some the mammoth, but correctly denominated the mastodon, have been, not long since, disinterred in Sussex, by the labourers who were working upon the Morris canal. The ground was alluvial, and the situation on the northwest side of the mountain. Among the bones, now in the possession of Mr. Haviland, were a considerable part of a shoulder blade, some of the vertebræ, a few ribs, a lower jaw, including the teeth on one side, and the symphysis of the chin, other detached teeth, and the tusks. These processes of ivory are in a state of considerable firmness; and one of them being nine feet in length, twenty-four and an half inches in circumference, and weighing one hundred and eighty pounds, may serve to give some idea of the strength and size of the creature to whom it and its fellow belonged. It would be curious to inquire into the reason why certain races of animals, whole tribes, I say, to whom existence has been given, and who acted their parts in the living world, have been doomed to entire annihilation. History is silent as to their manners and habits. All we know of the mastodon, of which I am now more particularly speaking, is derived from the osseous relicks which here and there remain undecomposed in the soil. The spot where these were found is not very far from the source of the Wahl-kill, along whose banks, as it runs northeastwardly through New-York, mastodons seem to have been more numerous than in any region on the hither side of the Alleghany mountains. I have several times seen the collection in the possession of the present proprietor, who meditates an exhibition of them to the public; though he has been strongly importuned to sell them for exportation to Europe. It would be a pity that articles so rare and extraordinary should be carried out of the country.

"Another skeleton of this gigantic beast was discovered on Poplar farm, near Eaton town, in Monmouth county, in a marshy soil, not more than two miles from the sea shore. Many of the bones and their fragments were collected by Messrs. Dekay, Van Rennsselaer, and Cooper, in 1824, and together with those previously found by the proprietor, Mr. Croxson, presented by them jointly to the New-York Lyceum of Natural History, whose cabinet probably possesses

unusual facilities for studying the osteology of this great quadruped. The particulars are published in the number of its "Annals for September, 1824." It is a remarkable fact, that hitherto not a vestige of these fossil remains has been found to the eastward of the Hudson.

"I have now entered a region which for the number, variety, and character of the organic remains, and other articles with which it abounds, is perhaps the most remarkable in North America. It forms a sort of band or zone, extending from Raritan bay, near Sandy-hook, obliquely through the state, to the river Delaware, near Bordentown and Burlington. The course is north-east and south-west. The tract, as far as I have been able to ascertain, has a width varying from three to twelve miles. It may be considered as of modern alluvial, or, as some term it, tertiary formation. The first notice I had of this singular region, was from a person who had undertaken to sell the shells, and other oceanic reliquæ, together with the earth in which they were bedded, to the farmers of Long-Island and the neighbouring shores, for manure.

"Among other articles brought to me for information, was the tooth and portion of the jaw of that extinct reptile, mentioned before in this discourse, under the title of the *animal of Maestricht*, one of the peculiarities of which is that the teeth grow out of the maxillaries as horns sprout from the skulls of deer, and seem capable of being shed in the same manner. Several embryo teeth were brought along. Some huge shells of a molluscous animal, now also believed to be no longer alive, called gryphæa, arrived at the same time. I was informed that these and other articles constituting the mass of manure, had been dug out of the bank, at the base of the Neversink hill, near the outlet of Shrewsbury river, just above high water mark.

"I was, by the sight of these rare and uncommon specimens, induced to visit the spot; and on exploring the shore at the base of the wave-worn and undermined bank, I ascertained indeed, that the high land above rested upou a stratum abounding in marine productions. The Neversink hills are erected upon a foundation replete with such articles. Elevated to the altitude of almost three hundred feet, their constitution is evidently modern, and masses of sand-stone, loose and detached, are irregularly scattered over the surface to their very summits. These nearly resemble that raised from the quarries at Bellville. Finding the aspect of things so interesting I proceeded to Middletown, and made from that village a number of excursions, which eventuated in unexpected disclosures.

"In a district where the natural layer of manure remaining after clearing the forests, had been exhausted, where the soil was lean and sandy, and where manure was scanty, the cultivators of the ground were almost about to abandon their farms, under a sentiment of despair, lest they should be unable to gain a livelihood by their labour. In this exigency a most fortunate discovery was made, that the stratification observable at the shore, underlaid the soil to great extent, that it possessed fertilizing properties, and that by digging down a few feet, almost every farm might reap the benefit of it. It was more advantageous to the inhabitants, than if they had found a golden sand like that of North Carolina. It has very unproperly been called *marl*. It is a very different production. It consists of two principal ingredients—1st, a sort of greenish substance in a powdery form, constituting the body of the stratum;—and 2nd, a variety of adventitious things, partly artificial, and partly natural, scattered through it. The analysis of Mr. H. Seybert shows the constitution to be this:—

"Silex 49. 83; alumine 6; magnesia 1. 83; potash 10. 10; water 9. 80; protoxide of iron 21. 53; whence it may be pronounced to be a gravelly ferruginous clay. Its colour is greenish, and usually appears in the form of a granular powder. A very pure sample, brought to me by Mr. George Woodward, was found to contain no lime. But where shells abound and undergo decomposition, calcareous earth must necessarily be an ingredient.

"Singular as it may seem, pipes of clay used by men for smoking, have been found in digging the manure pits; and it is actually affirmed that a pair of iron tongs was discovered, though I did not see them. Of the pipes I possess several specimens. I examined a bony substance, which I considered as the upper half of the femur of a rhinoceros. I have a vertebral bone and several teeth, which clearly belonged to a horse; and back bones of whales or cetaceous creatures have been frequently dug out. In the collection of objects I presented to the Lyceum, there is a tooth of an elephant from the same region. Belemnites are frequent. Zig-zag oysters are often met with; but the thick and ponderous gryphites are among the most frequent. Baculites appear now and then. I have a lump of amber with a piece of shell adhering. It appears from Dr. Van Renssalaer's Memoir, printed in the Annals of the Lyceum, for January 1825, that various claws of crabs have been discovered in this remarkable tract. Glossopetræ or shark's teeth frequently come to view. I examined the core or mould of a nautilus, as I supposed, which the people called a petrified watermellon. I examined striated and cylindrical articles, of doubtful character, but resembling distantly petrified bamboo, or equi setum. It was not uncommon for a pair of gryphite shells to weigh from six to seven pounds. Moulds of turbos, buccinums, and other univalve shells, have likewise been found.

"Such is a disclosure which I consider a very partial one, of the fossils contained in this very memorable tract. It strikes the contemplative mind as extraordinary and almost unaccountable, that a region abounding in so many uncommon productions, in such odd associations, and situated so directly between New-York city and Philadelphia, should have been so imperfectly explored. As far as I can form an opinion, the search has not been half performed. Discoveries remain to be made, which will amply reward the competent persons, who shall engage in the undertaking. For the encouragement of such an enterprize, it may be remarked, that the marl-pits, as they are called, opened by the farmers, afford the most favorable opportunities to make observations without labor or expense to the explorers. The proprietors are in the habit of throwing aside and preserving the more uncommon articles that they find; and I observed the owners very ready to show them, and even to give them away, if solicited. The like hidden things have been brought out by the digging of wells and cellars, and also by waves and currents. I mentioned these facilities for the purpose of encouraging further researches.

"This country offers other facts, leading to a be-

lief that there was a time, and that in the chronology of the terraqueous globe not very remote, when human beings inhabited a surface from 30 to 50 feet below the present level of the land adjacent to the Atlantic coast. The existence of lignite or mineralized wood, at considerable depths under ground, may not be deemed sufficiently to the point; but if it is true, that wood in its proper form has been dug up, bearing marks of the axe, and that corn-cobs have been discovered near the bottom of a well about twenty miles to the southward of Spotswood, the conjecture would not be pronounced irrational. The conclusion, however, is almost irresistible, if the ensuing narration is correct. Some years ago a Maryland planter, near Elkton, dug a well for the better accommodation of his cattle, on a remote part of his farm, where there was a scarcity of fresh water. At the depth of about 50 feet, a bed of wood ashes was found, with an admixture of charred coals; and also brands of carbonized wood, (that is, burned at one end) that had evidence of having been cut and split with an axe. It may be presumed this accretion of soil, covering up the former surface to such a depth, must have been produced by an irruption of the ocean from the southeast; which, by one and the same operation, made this addition of diluvial matter, placed the animal and other deposits which have been described, where they are found at this day, and ranged them in a northeast and southwest direction. It is proper here to observe, that the same agent has made similar deposits between the river Delaware and Chesapeake bay, for in digging the canal across the isthmus, a plenty of gryphites and other exuviæ of the ocean have been discovered, of exactly the same character with those of New-Jersey.

"Schooley's mountain, and the ores of iron, having been noticed herein already, it follows as a matter of course that I should speak of the celebrated mineral spring near that eminence. It is a small stream issuing from the rocks, and depositing a yellowish sediment upon the stones, leaves and boughs, where it runs. It has been made a subject of a special analysis by Professor Macneven, which was published in the first volume of the New-York Literary and Philosophical Transactions, page 539, &c. Art. IX. He concludes that it contains a small quantity of carbonated oxyd of iron, a little more of the muriate of lime, more than three times the amount of either of the carbonate of lime, with very small quantities of extractive matter, muriate of soda, muriate of magnesia, sulphate of lime, and silex. All the carbonic acid it contains is combined, and not free. On the combination of iron with this water, a few particulars may be mentioned. The water which issues at the rate of one gallon in two minutes and one half, is transparent at first, but soon becomes turbid by exposure to the air, and gradually deposits a fine ochre: notwithstanding its ferruginous impregnation, the metal is so precipitated and modified by boiling, that the infusion of tea leaves is not blackened, or discoloured at all, but is as good as that made with pure spring water.

"Its virtues are more particularly extolled in cases of calculous concretion and obstruction of the urinary passages. Though, in addition to its nephitic operation, it may be considered as a tonic to the stomach, and gently strengthening the digestive organs like other chalybeates. So that in connexion with a change of air, exercise, diet, and way of life, it may be productive of excellent effects in the cases of patients from the sea coast, and from crowded cities.

"Orange spring has also acquired a good share of celebrity. I am not sure its water has undergone so strict an analysis. From the trials I made of it when I was there, I considered it in the main as possessing similar properties with the former—to wit, that of a neat and moderate chalybeate. Impressions of molluscous shells are found in this neighbourhood: among others a very distinct productus was brought to me.

"Though I fear I am taxing your patience too highly, I cannot omit to mention a few other facts that are memorable in the history of New-Jersey. It is in your state that the natural limit exists to the growth of that parasitical plant, called viscum, or misseltoe. I do not remember to have seen it growing any where to the northward of Raritan river; but have observed it on the trees between New-Brunswick and Princeton. It is most frequently found on the black oak or quercitron, and on the sour-gum or pepperidge, and never on the ground: it is a small shrubby evergreen, and has a very striking appearance, when all the leaves of the trees to which it is attached have fallen off. It is more frequent in southern situations. I have noticed it in the woods, between Baltimore and Washington city.

"Having mentioned this natural limitation in the vegetable world, I will just mention to you an analogous fact in the animal. The Hudson river is the boundary of the opossum's range. Numerous as is the race in this state, I never heard of an individual being found on the New-York side, unless the creature had been carried there.

"I might expatiate upon the works of art, for which your village has become famous and wealthy—I have often admired it for its neatness and beauty. The trades and manufactures, in which many of you are engaged, require talent and skill, as well as industry. It is one of the most agreeable observations I make on the present prospect of society in this country, that men who follow mechanical employments, can conduct the business of banks, become useful trustees of churches, perform the functions of able legislators, and even attain proficiency in the sciences. I exhort you, therefore, more especially the junior portion of my hearers, to cultivate literature and *technical* branches of knowledge, with as much assiduity as may be consistent with your main pursuits. Such knowledge will add much to your respectability. It will increase your usefulness, it will occupy you during the gaps and intervals of business. The efforts to acquire it, will afford an admirable lesson to your children and apprentices, who will be very likely to imitate so good an example. And, as man is not bound to perpetual labor, but, by the constitution of his nature, is entitled to a share of recreation and amusement, inquiries into the elements and principles of natural things, will afford you the most rational and substantial relaxation from graver cares and occupations. I recommend to you the formation of a select library. A moderate subscription, continued year after year, will gradually procure you a valuable collection of books. To these ought to be connected an assortment of the best modern maps of the terraqueous globe, more especially those of our own country. A selection of the best edited newspapers, containing well compiled intelligence,

will materially assist your efforts; a few of the periodical publications, such as reviews and magazines, will substantially contribute to the same object; and the whole assembled in a convenient room, will be a rallying point, or centre of attraction for each and all the members."

For the New-York Farmer.

ART. CLXXIV.—*Extract from an Address delivered at Canandaigua, June 22, 1830, before the Domestic Horticultural Society,*—BY GEORGE W. CLINTON.

* * "I would esteem myself fortunate indeed, if I could induce you to turn some portion of your attention to the plants of the United States—of New York—of your own district; to examine its esculent roots and vegetables; to nurture and improve its flowers, and to endeavour to return to the old world, some recompense for the treasures of Pomona we have translated from her shores. Nor can I believe such labours will be unrewarded. We are not destitute of fruits of similar kinds, and of equal flavour, with those now found wild in the swamps, the hedges, and the forests of Northern Europe, which, by the accidental meliorations of nature and the skill of the horticulturist, has been converted into esteemed tenants of the garden and of the orchard. But I would not magnify the achievments of Horticulture, to enlist you in this pursuit of discovery. I do not number among its triumphs, the conversion of *the austere crab* into *the golden pippin*;—of the indurated and tasteless covering of *the almond* into the melting pulp of *the peach*;—and, of the sour, and ungrateful *sloe* into the ever varying and delicious *plum*. If such transformations have ever been accomplished, the mode is lost to us;—the process is unrecorded and has passed from the memory of men; and modern science, industry, and skill have been unable to imitate what we are required to believe was affected by the ignorance and slothfulness of early ages. But if botanical distinctions, and the statements of Historians are to be relied on, we are not justified in crediting these marvels. The sloe and the plum, the almond and the peach, the crab and the apple, are each totally distinct species; and these plants only are so considered which are not convertible into each other by any change of soil or of climates, by any variation of quality or quantity of nutriment, or by any artificial process whatever. In the opinion of "*Hirschfield* and of *Sickler*, laborious writers on the history of cultivated vegetables, the Romans derived the peach from Persia; and the plum, the cherry, the apple, and the pear from America." *The principle wild fruits of Northern Europe, are the crab, the sloe, the hazlenut, and the acorn, and for the original introduction of these above named it is indebted to its subjugation by the conquerors of the World. It is but within a few years, that the true triumphs of horticulture have been experienced, in the invention of new, and the improvement and extension of old processes, for the cultivation and melioration of its subject; in the investigation of the applications of almost every science to this object; and in the derivation, by patient experiment and judicious inquiry, of the greatest benefit from chance discoveries. Hence the innumerable improvements of our fruits, which have been recently produced, are supplanting, and will in all probability supersede most of the old, and once highly prized varieties in the gardens and orchards of zealous horticulturists. * * * * *

* * * *A love for flowers* is almost universal, and is among the most innocent and exuberant sources of pleasure. Here it reigns in no ordinary strength, if tasteful gardens be a proof of its presence and power. But the delight we experience in wandering through the walks, is moderated by the reflection, that the beautiful and odoriferous objects by which we are encompassed, are almost exclusively mere denizens of the soil,—that of all the plants which compose the varied and glorious assemblages here collected, few, very few, are natives of this continent, which we may search in vain for a single representative of the copious and magnificent flora of our state. I know not how it may affect others, but even in these enchanting scenes, where the eye wherever it turns, is gratified by new and lonely objects which seem incapable of palling on the sense, the joy is tempered by the thoughts that no

> ———"gentle gales
> "Fanning their odoriferous wings, dispense
> "*Native* perfumes, and whisper whence they stole
> "Those balmy spoils."

Pleasing to the senses as are the lilac and syringa,* those usual embelishments of our court yards,—and loth as we would be to see them banished from the stations they now so admirably occupy, we cannot but wonder that they are allowed to stand alone, when they would blend and harmonize so well with our upright honeysuckles, the fragrant and scarlet *Azalea nudiflora*, and with our delicately ordorous and white *Azalea viscosa*;—with the dog wood *(Cornus florida)* whose numerous, permanent silver blossoms, opening almost with the first coming of the forest leaves, constitute one of the most showy ornaments of our woods. Why are our flowering shrubs and more evanescent flowers so totally neglected? It is not because they are unworthy of cultivation, for foreign taste has approved and given them places in the gardens, the lawns, and the shrubberies of Europe. Are they too common to be valued? *They are retreating with the forest, are restricted to its rapidly diminishing limits, and some are drooping and perishing there*, as though like the Indians, their wild natures could not endure the proximity of civilized man. You cannot have a more favorable opportunity than you now enjoy, to transfer them to your grounds, and reconcile them to the restraints of culture. Nor is the attempt void of difficulties. * * * But these have in general been overcome by European Horticulturists, and by some distinguished individuals in this land, and in this Society. * * *

For the New-York Farmer.

ART. CLXXV.—*The Vine—Varieties originating in England.*

We think the following extract from *Loudon's Encyclopedia of Plants*, contains some *new matter* for many readers of the N. Y. Farmer; and we place such parts in *italics*, as are particularly deserving of

*Lib. of Ent. Knowledge.

*[Syringa is the popular name of the *Philadelphus coronarius*, and the "syringa ivory pure" of Cowper.]

attention. If the best varieties of the vine, have originated in England, why do our principal nurserymen in their importations, so generally send to the continent of Europe? T.

"Vitis. * * * The term *muscat*, applied to particular kinds of grapes, is not derived from the perfumed or musky flavour of those varieties, but from the berries attracting flies, *muscæ*." * * *

"*Vitis vinifera* is universally known for its fruit, and for producing the first liquor in the world; a liquor which notwithstanding all that is said of its dangerous qualities, is yet eagerly drank by all who can procure it, and preferred before all others, by those who are unlimited in their means and choice. The grape is among fruits, what wheat is among the cereal grasses, or the potato among the farinaceous roots; and like them, in every country where it will grow, it is cultivated with pre-eminent care. In Britain, its culture is now confined to the garden as a dessert fruit, though formerly grown in many places for the wine-press.

"The varieties of the grape in countries where it is grown for the wine-press, are almost as numerous as the vineyards; for as these for the most part differ in soil, aspect, elevation, or otherwise, and as *the vine is greatly the child of local circumstances*, its habits soon become adapted to those in which it is placed. When it is considered that a *vineyard once planted will last two or three centuries*, it will readily be conceived that the nature of a variety may be totally changed during only a part of that time. *The varieties most in esteem for wine making, are small berries, and bunches, with an austere tast.* The Burgundy as modified by different soils and situations, may be considered the most general vineyard grape of France.* * The best wine in Italy and Spain is also made from grapes of this description; but in both countries many of the larger berried sorts are grown as being more productive of liquor. The sweet wines as the Malmsey, Madeira, Constantia, Tokay, &c. are made from the sweet berried grapes allowed to remain on the plants till over ripe. *That wine is the strongest, and has most flavour, in which, both the skins and stones are bruised and fermented.* The same thing is the case is making cider; but in both processes bruising the stones or kernels is often neglected.

"The varieties of desert grapes on the continent are few: *the best they have, as the Muscats and Frontignacs have been obtained from this country.* The Chasselas, or frame grape, (our Muscadine) is almost the only *eating* grape known in the Paris fruit market. *In Britain, we have not only the best varieties, but we grow the fruit to a larger size, and of a higher flavor, than is done any where else in the world.* This is owing to the perfection of our *artificial climate*, and *the great attention paid to soil and sub-soil*, and other points of culture.

* * * "A seedling vine carefully treated, will show blossoms in its fourth or fifth year. * * * The vine will thrive in any dry soil, or in any soil with a dry sub-soil; but *it produces the best flavored fruit among granitic and calcareous fragments, and loamy soil in thin strata, with little manure*, and when the vine is old, and the berry and bunch small: on the contrary, the most luxuriant crops, large bunches and berries, in a good depth of friable soil dry below, and richly manured with the strongest of animal manures.

"There are three methods of pruning the vine in hot-houses:—[1.] The fruit tree method, in which *the plant is spread out in the fan manner*, and treated like a common [wall] fruit tree. [2.] The long or young wood method, in which *all the wood above a year old, is cut down to the stool or stock.* [3.] And the spurring in method, in which *the fruit is produced from young wood grown annually from the sides of a main shoot or shoots of old wood.* The two last methods are the best."—*p.* 175, 176.

For the New-York Farmer.

ART. CLXXVI.—*Sketch of the cultivated Flora in the open Garden, in the vicinity of New-York, in answer to "Phlo,"*—BY WILLIAM WILSON.

Floriculture and other branches of ornamental gardening, have hitherto been less attended to in this country than those of a more useful kind, viz: the rearing of fruits and culinary vegetables. For this department of gardening it appears by the best authenticated accounts any where to be met with, that we possess a soil and climate superior to that of England, or perhaps to that of any other country. And when the true characteristics of our ornamental departments of gardening become more developed and better understood, there are good reasons to believe we will be found possessing a climate more eminently calculated for our excelling in the ornamental than even in the solely useful branches. The extensive variety and the unrivalled beauty of our native plants and flowers, strongly corroborate the justness of the above remark, and are widely manifested from every wood, from every swamp, from every brookside, and from every field to which the eye can turn.

The beauties too of our cultivated flora, although seldom as yet to be seen congregated to any great extent upon any one individual estate, prove to what degree of excellence and perfection this branch of gardening is capable of being brought to in this country. It is strange that European writers on this branch of gardening should still entertain such erroneous ideas of the unfavorableness of this climate for ornamental gardening, while at the same time the finest specimens of their ornamental trees, their flowering shrubs, and herbaceous plants, have been imported from our native wilds; more than one hundred varieties of which are to be found within ten miles distance of New-York city. It indicates nothing against the highly favorableness of this climate for ornamental gardening, that few well congregated selections of ornamental plants are yet to be seen artificially arranged by the landscape gardener for the purpose of decorating the domains of individuals. The hand of nature has scattered the richest beauties of the flowery world around us in every direction, and there is nothing in our climate calculated to mar the most beautiful and interesting exhibitions of ornamental gardening.

Our winters, it is true, for one or two months, are generally severe, but our sky is seldom overcast with clouds, the sun shines clear and bright, our walking is fine and dry, and although flora for a time hides her blooming form, it is but to arise with redoubled vigor, which milder climates never can produce. The beautiful variety of our pines never loose their verdure. The unfading foliage of the towering cypress and the

cedar remains uninjured by the winter's cold, the spreading branches of our Rhododendrons, with their broad green leaves, seem to mock (by their unyielding contrast) the ice cold flakes of descending snows, while the more closely embodied bright green foliage of the Kalmia and the Prinos seems to vie in verdant lustre with the crystal isicle.

The above are a few of those evergreens that are to be found at our very doors: and who, I would ask, would consider a walk through a pleasure ground, properly ornamented with such plants as these, as being destitute of either great beauty or interest, even in our ice bound days of frost and snow? It is true, so far as I know, there are but very few and very imperfect specimens of such ornamented pleasure grounds to be seen in this country. And it is probably on this account, that European writers seem to consider our fell deficiencies in ornamertal gardening as owing to some insurmountable obstacle in our frightful climate, with the true character of which, either for ornamental or any other kind of gardening, they appear to be just as well acquainted as I am with the nature of the bundle of sticks upon the man's back in the moon. Perhaps the following statement of facts may be of more use in assisting those unacquainted with the nature of our floriculture, to form correct ideas of it, than any thing else that could be said in the present undertaking, viz: that several varieties of the Chinese monthly Roses, the plants openly exposed during the winter months, commence their blooming career early in the month of May, and continue one uninterrupted succession of flowers throughout our warmest summer and fall months, until about the middle of November. Several fine varieties of the Honeysuckle also decorate our borders, &c. with a constant succession of their beautiful and fragrant flowers during the whole of this period. Nor ought it to be understood that our winters generally are of such keen destruction as to sweep every vestige of flora from our grounds, even in November. The Rose and the Honeysuckle frequently continue their bloom till late in December; and I have cut fine flowers of both from plants growing in the open borders of my nursery at Murray Hill, in the month of January. This, however, is not often to be expected. But what might we not expect could be effected by a little additional care and artificial shelter? The Rose and the Honeysuckle, I am aware, may be looked upon as common things, and their cultivation on that account, considered of little consequence. In Europe there are a few families of plants whose flowers have long been considered as possessing so much superior excellence to those of all others within the limits of ordinary culture, that they have all been designated by the emphatical title of prize flowers, viz: Those of the Tulip, the Hyacinth, the Auricula, the Polyanthus, the Pink and the Carnation. All of which in a greater or less degree, have been long and successfully cultivated here. The Hyacinth and Tulips planted in the open borders in autumn, produce a succession of their fine flowers during the months of April and May. They are succeeded in June by those of the Pink, and the Cornations follow in fine style through July and August. The Auriculas and Polyanthus' are cultivated in pots kept during the winter either in a cool part of the greenhouse or in garden frames protected from the frost. They make a fine show early in March and April.

It may here be remarked, that there is scarcely any flowering plants of importance that have been cultivated for any length of time in the open ground in England, that are not to be found in some of our collections in this vicinity.

The most proper mode of cultivating all the sorts is not yet perhaps so well understood in general as it might be; nor is it the object of this sketch to give directions for this purpose. Its main aim is to show by a plain statement of facts, that instead of any detrimental quality existing in this climate to floriculture or ornamental gardening, it actually possesses a natural benignity eminently well calculated for the advancement of both; and from what has been already stated, the lover of ornamental gardening need be at no loss to know how to proceed in his operations. The field for the choice of his subjects, even in open ground culture, is very extensive; but in the formation of merely ornamental or landscape gardening, a judicious selection of the most choice and beautiful sorts of plants of easy culture is generally preferred to an introduction of many of those kinds more particularly interesting only in a botanical point of view. And it is well known to gardeners and amateurs, that the most beautiful displays of flowers and foliage can be maintained by a proper selection and arrangement of comparatively but a very small portion of the daughters of flora.

Without reverting again to our beautiful evergreens and stately forest trees, &c. which belong more properly to the subject of landscape gardening, than that of merely floriculture, I shall conclude with recommending the introduction of the following plants (amongst many others which might be mentioned) into the flower borders, which ought never (if practicable) to be less than five feet in width. Although the predominant characteristic of the borders I allude to, is intended to be formed and maintained by herbaceous plants, yet the following shrubs interspersed, add, I think, to the dignity and beauty of the whole, without marring their proper character, or at all approximating it to that of a shrubbery, any more than an interspersion of a few herbaceous plants judiciously intermixed in a shrubbery, can approximate its character to that of a flower border. All the plants in these borders, I intend to be arranged in three or four grades or rows, the tallest in the back, or farthest off from the walk, and the lowest in front. And first, for shrubs in back row to be planted in rotation as named in list, at a distance of fifteen or twenty feet, according to the extent of the place or variety of herbaceous plants to be planted between: 1st, Magnolia Glauca; 2d, Monthly Honeysuckle, to be trained to a frame or pole five feet high; 3d, Cheiranthus Virginicus; 4th, New Red Trumpet Honeysuckle; 5th, Halesia Diptera; 6th, Frazer's Yellow Honeysuckle; 7th, Althea Frutex Dble; 8th, Red Trumpet Honeysuckle; 9th, Chorcarus Japonica; 10th, Acacia Julibrissin; 11th, Magnolia Glauca, &c. &c.

The next row of shrubs I would plant near the centre of the border as follows: first plant opposite middle distance, between Magnolia Glauca and Monthly Honeysuckle; 1st, Moss Rose; 2d, Champrey's Monthly Rose; 3d, Large Cabbage Rose; 4th, Noisette's Monthly Rose; 5th, St. Francis' Rose; 6th, Noisette's Red Monthly Rose; 7th, Cabbage Pro-

vince Rose; 8th, Champrey's Monthly; 9th, Queen Rose; 10th, Noisette's Monthly, &c. &c.

Third or front row of shrubs, first plant opposite Magnolia Glauca, 1st, Chinese Monthly Rose, next plant opposite Monthly Honeysuckle, 2d, Dble. Flowering Almond, 3d; Chinese Monthly Rose, 4th; Daphne Mezeron, 5th; Chinese Monthly Rose, 6th; Dble. Almond, 7th; Chinese Monthly Rose, 8th; &c. &c. So much for a sprinkling of shrubbery. Now for the introduction of Perennial and Bienniel flowers. In the back row, 1st, Dble. Holly Hock; 2d, Spirea Ulmaria Plena Flora; 3d, Fox Glove; 4th, Thalictrum Dioicum; 5th, Asclepias Incarnata; 6th, Penstemon Digitalis; 7th, Epilobium Angurtifolium; 8th, Cirnicifuga Serpentaria; 9th, Eupatorium Purpurium; 10th, Hibiscus Palustus; 11th, Dble. Holly Hock, &c. &c.

Perennials and Bienniels in second row towards front, 1st, Eupatorium Celesterium; 2d, Phlox Paniculata; 3d, Canterbury Bell; 4th, Delphinium Elatum; 5th, White Lilly; 6th, Lysimachia Ciliata; 7th, Perrenniel Sun Flower Dble.; 8th, Lillium Superbum; 9th, Veronica Spicata; 10th, Spiria Lobata; 11th, Tiger Lilly; 12th, Dracocephalum Virginicum, &c. &c.

Perennials and Bienniels for third row towards front, 1st, Phlox Suaveolens; 2d, Lobellia Cardinalis; 3d, Lythrum Salicaria; 4th, Hemoracolis Flava; 5th, Phlox Maculata; 6th, Tradescantia Virginica, 7th, Dble. Scarlet Lychnis; 8th, Aqueligea Caradensis; 9th, Delphinium Grandiflora; 10th, Hemoracaulis Japonica; 11th, Lobellia Syphilitica; 12th, Iris Florentina; 13th, Dble. Red Peonia; 14th, Anterhinum Rosea; 15th, Fraxinella; 16th, Valeriana Rubra; 17th, Linum Perenne; 18th, Scarlet Moranda; 19th, Œrothera Frageri; 20th, Greek Valerian, Sweet Williams, Carnations, and Clove Pinks should be intermixed in this row.

In the front row, next walk, clumps of Hyacinths, Tulips and Crocuses should be planted intermixed with the Phlox Subulata, Dodecatheon Media, Iris Pumila, Verbene Trifida and Double Pinks, &c. There are many other very fine flowering Perennial plants cultivated and for sale here besides those I have mentioned, and some of them no doubt preferable to some I have particularized. The position which I have allotted for some of them too, in their arrangement in the borders, might, perhaps, be altered to advantage. The particular designations for the whole, are only intended to enable those unacquainted with the subject to form some adequate idea of the general scope which always ought to be kept in view, in arranging a harmonious whole by properly congregating the various many. All the plants above enumerated, with several others, have long been inhabitants of the flower borders of my own garden; and I consider them a very handsome perennial ground work for a scene of delight which the filling up with the lovely annuals consummates in a style of beauty and elegance altogether beyond comparison.

Such is the congenial excellence of our summer and fall months for the growth of annual flowers, that it appears every species and variety in the known world, however tender, delicate or curious, can be grown and brought to the highest state of maturity and perfection in our open borders. Our limits, therefore, are unbounded to the introduction and cultivation of this most delicate and refined portion of the beauty of beauties. The period of their existence, as their title (annual) denotes, is short and transient; but their stay is marked by such a variety of beautiful forms, and their elegant blossoms of every hue tinged with the inimitable splendor of the most brilliant lustre, that when properly arranged along our flower borders, they present a scene of elegance and beauty altogether without a parallel.

The following directions may be of use in assisting those unacquainted with the mode of arranging them in the borders, amongst the perennials. I shall only designate such a selection as I know is capable of producing a very fine effect. Experience will soon teach the amateur where to add, alter or diminish. In the back row, 1st, Ipomea guamoclit; 2d, African Marigoid; 3d, Morning Glory; 4th, Cockscomb; 5th, Hyacinth Bean; 6th, Sun Flower; 7th, Ipomea Coccinia; 8th, Xeranthemum Lucidum; 9th, Prince's Feather; 10th, Centaurea Americana; 11th, I. Quamoclit, &c. &c. In second row towards front, 1st, Marvel of Peru; 2d, Euphorbia Variegata; 3d, French Marigold; 4th, Sweet Sultan, 5th, Coriopsis Tinctoria; 6th, Sweet Peas; 7th, Poppy; 8th, Cacalia Coccinia; 9th, Œrothera Grandiflora; 10th, Amaranthus Tricolor, &c. &c. In third row, 1st, Zennia Elegans; 2d, Blue Lupine; 3d, China Aster; 4th, Schizanthus Pennatus; 5th, Balsamine; 6th, Crepis Barbata; 7th, Senecio Elegans; 8th, Nigella Damascena; 9th, Globe Amaranth; 10th, Rocket Larkspur, &c. &c.

In front row, 1st, Sweet Alyssum; 2d, Yellow Lupine; 3d, Mignonette; 4th, Candy Luft; 5th, Flos Adonis; 6th, Venus' Looking Glass; 7th, Silene Armeria; 8th, Convolvolus Minor; 9th, Œrothera Nocturna; 10th, Sensitive Plant, &c. &c.

All the above annuals are grown to great perfection by sowing the seed in the open borders in the first week in May. Most of them begin to bloom by July just after the bloom of garden roses and many of the fine perennials are over. And they continue one uninterrupted succession from almost every individual plant until attacked by the October frosts. Those who wish to have any or all of them flower a month earlier, sow the seed on a slight hot bed about the last of March, and set the plants out the first of May. The flower borders should always be kept in good order by yearly supplies of well-rotted manure, or light composts. And, if they are well cultivated and well stocked with plants, I think they will not be found deficient to those of any other quarter of the world on which the sun ever shone.

ART. CLXXVII.—*Festival of the New-York Horticultural Society—Report of the Inspecting Committee.*

At a meeting of the Inspecting Committee of the New-York Horticultural Society, held at their room, Niblo's Garden, on Tuesday the 7th September—being the Anniversary of the Society—a very large collection of Fruits, Plants, and Flowers, were presented and examined.

From the short period allotted to the Committee for this purpose, and during the hurry of arranging and preparing the same for exhibition to the public, some

omissions and mistakes must have taken place. But the contributors to this rich and luxuriant display of the vegetable productions of our soil, will attribute such errors to their true cause. Some names are withheld by the request of the parties; the omission of others will be supplied on the minutes of the Society, if notified to the Secretary.

The public is perhaps not aware of the difficulty of determining the precise period most suitable for an exhibition of this kind. Such is the progressive succession of Vegetables, Fruits, and Flowers, that a limited number of kinds only attain perfection at one and the same time. On the present occasion, it may have been observed that the Grape, unless cultivated under protection, has not yet fully ripened—while the Plum, of which the northern part of our State produces the finest varieties, and in the greatest abundance, has nearly passed by. Melons, and the later sorts of Peaches, are now in season; but some of the finest specimens of the last delicious fruit, suffered so much on their conveyance to the city, as to be unfit for presentation. Nor have the most desirable varieties of our Apple and Pear yet attained their full degree of ripeness. Indeed, an attendance on the weekly exhibitions of the Society, alone can gratify the amateur with a successive display of the beauty, delicacy, and variety of Flowers, Fruits, and culinary Plants, each in their own season.

The Society duly appreciates the growing taste of the community for these pursuits and anticipates a numerous increase of its members, as well as their punctual attendance on the occasions alluded to.

For the abundant supply, and the great variety of objects presented to the Society on this occasion, its members beg leave to express their great obligation to the community. To the fair sex in particular, they return their warmest thanks for donations of Fruits and Flowers: and the taste displayed in arranging some of the most beautiful ornaments of the table, could only be attributed to their assistance.

The following list contains the principal part of the articles exhibited:—

Dr. Hosack, Patron of the Society—6 fine Water Melons, one of which weighed 42½ lb.; a basket of fine white Grapes.

Nath. Prime, Esq. from his place at Hurlgate—A basket of fine Grapes, composed of some of the best kinds grown under glass, viz:—Black Prince, White Hamburgh, Frontignac, Black Hamburgh, and Blue Burgundy. Mr. Hyslop, gardener to Mr. Prime, has been eminently successful in forcing Grapes, Peaches, and various other fruits. Mr. Prime also presented a ripe Water Melon weighing, when cut, 49½ lbs.

Procured from the vinery of Mr. Perkins, of Boston—Muscat of Alexandria, Grizley do. White do. Chasselas White, Red do. Hamburgh Black, Cape Black. These Grapes, like those of Mr. Prime, being all raised under glass, and brought to great perfection, convince us of the important fact, that this delicious fruit succeeds equally well here, and in a more northerly climate, under similar protection.—Those interspersed with others grown in the open air, and in our own city, composed the beautiful pyramid which adorned the tables of the Society.

Nicholas Saltus, Esq. from his vines, Beaver-street—A large basket of Golden Chasselas Grapes, and an equal quantity of the Isabella Grape. Several of the clusters of the Chasselas weighed over a pound.

Curtis Holmes, Esq. 456 Broome-street—A beautiful pyramid of fruit, consisting of the Fontainebleau, Rose, Chasselas, and Oeil de Tour Grape, interspersed with a quantity of the Golden Magnum Bonum Plum, several of which weighed nearly 3½ oz. This was ornamented with a variety of flowers, the whole arrangement displaying the taste of the presenter.

Lambert Suydam, Esq. 433 Broome-street—A basket of very delicious Grapes, the White Sweet-water, from a vine planted in 1827, and which has borne this year upwards of a hundred clusters.

E. Wade. Jun. Amity-street—A basket of Grapes, consisting of the White Muscadine and Red Hamburg.

Presented by Miss Ellen Wyckoff—Some excellent Scuppernong Wine, made at the plantation of Gen. Daniel N. Batemen, Tyrrel county, North Carolina.

A quantity of very fine fruit was also procured from Boston, from Mr. Downer, consisting of Bartlett, Andrews, Cushing, Harvard, St. Ghelien Pears, all of superior sorts, and deservedly esteemed.

Charles Oakley, Esq. from his garden at Greenwich—A quantity of Freestone and Roman Nectarines; the President Peach in good perfection, and seedling Peaches very like a Freestone Nectarine; also some fine Grapes in large clusters.

John Law, Gardener—Some very fine Egg Plants, and some of the most delicious Musk Melons ever tasted by the Society—one called the Netted Green Flesh Melon, weighed 5½ lbs.; another, the Murray Pine Apple, 3 lbs. 14 oz.

A lady in Stone-st.—Some choice bunches of grapes.

Mrs. Mary Schmelzel, Greenwich-street—Five bunches of very beautiful White Grapes, each weighing nearly a pound.

General Hopkins, 122 Madison-street—A branch bearing a quantity of very fine Lemon Clingstone Peaches, one of which weighed 7½ ounces.

Lewis Little, Esq. Hudson—A box containing samples of the produce of six varieties of the Grape cultivated by himself.

A. Loubat, Esq.—A quantity of Grapes cultivated by himself at his vineyard, Long-Island, among which were some of the finest sorts, viz:—Black Hamburg, Sweet Guillant, Melting Robineves, Claret Bouteillant, Chasselas Fontainbleau, Souvignon, Blanquette, Red Foot, Meslier, Robineves, Malvoisie, all from vines three years old, and grown in the open air.

Isaac Dennison, Esq. Albany—A basket containing 11 kinds of Plums, viz:—White Holland, German Gage, Queen Claude, Yellow Gage, Royal Blue Gage, Green Gage, Schuyler Gage, Chancellor Gage, Bancker Gage, Red Gage, and a seedling called the Eleanor Plum. Mr. Dennison also procured for the society an abundant supply of other kinds, and in great perfection.

Alexander Smith, Nursery and Seedsman, Broadway—Some fine specimens of Apples, among which were two seedlings and the Green Reinette; also a specimen of the Brown Catharine Pear. The seedling apples were found to be a very delicious fruit.

E. H. Warner, Esq. Bowery—A large basket of fruit, consisting of Pears, Golden Nectarine, Violet Plums, Apples and Quinces, and a fine bouquet of cut flowers.

W. R. Cooke, Esq. Fourth-street—A branch of the Isabella Grape, five feet in length, from a vine 3 years old, bearing 108 clusters of fine fruit. The vine still carries about 1500 bunches; also a quantity of very fine Isabella Grapes in large clusters and quite ripe, some Miller's Burgundy Grapes, a dish of Red Roman Nectarines, and a quantity of cut flowers.

James, M'Brair, Esq. Lispenard-street—A basket of very fine Chasselas Grapes.

E. White. Esq. Hudson-square—6 clusters of White Sweetwater Grapes, particularly fine; some beautiful Golden Magnum Bonum Plums.

Alexander Masterton, Esq. 580 Broome-street—A basket of White Muscadine and Miller's Burgundy Grapes, the former of superior excellence.

Timothy Wittemore, Esq. Greenwich—A dish of ripe Figs, raised in the open air, and a basket of very fine Virgaloo Pears, although the season for the latter fruit is not yet arrived.

Alderman Wells—2 dishes fine Miller's Burgundy Grapes; 2 do. White Sweetwater, do.; a quantity of President Peaches, Heath Clingstone, and Oldmixon Clingstones. Also, a supply of very large and fine Pears, the kind unknown, from an old standard tree.

J. F. L. Duflon, from the Military Garden, at Brooklyn—3 ripe Figs, raised in the open ground, one of which measured $7\frac{1}{4}$ inches in circumference.

George Still, gardener—2 very large Egg Plants, weighing 4 lbs. and 4 lbs. 5 oz. Also, a quantity of fine Isabella Grapes and cut Flowers.

J. B. Crane, Broadway—A box containing some white Egg Plants.

R. L. Patterson, Esq. presented by his friends in Baltimore—Some very fine Plums and Peaches.

Samuel D. Walker, Esq. Baltimore—6 kinds of Grapes, as a sample of those grown in the city, viz: Hungarian or Bordeax Purple, Golden Chasselas, Red do., Sultana, Vevay (of American origin,) White Muscadelle. Also, some specimens of the fruit of two kinds of Eugenia, and a Pine Apple, from the garden of Mr. Bastian; a Pomegranite, not quite ripe, and some Egg Plants and Plums, from the garden of B. J. Cohen, and Peaches from that of Hooper.

T. Bridgeman, seedsman, &c. Broadway—3 very large bouquets of cut Flowers.

W. Prince, of the Linnœan Garden, Flushiug—A large basket, containing every variety of rare and beautiful Flowers now in season.

Mr. Kenney, Nurseryman, &c., Greenwich—A supply of Flowers from his Garden.

T. Hogg, Florist—45 beautiful Plants, in pots, among which were Coffee Tree, Thumbergia Elata, Ardisia Crinata, Bouvardia Triphilla, Salvia Splendens, Acacia Elegans, and Pulverulenta Amyrillis Candida, Jasminum Grandiflorum, Thuya Capensis, Protea, Myrica Northiana, Strelitzia Regina, Cupressis Australis, Magnolia Grandiflora, Eugenia Jambos, Phormium Tenax, Pittosporum Chinensis, Lantana Camarum, Bigonia Evansia, Acacia Verticillata, Calceolaria Salicifolia, Tradescantia Rosea.

Miss Roome, of Greenwich—Several splendid bouquets, tastefully arranged.

Miss F. H. Oakley—A uumber of bouquets of beautiful Flowers, adorning the grape pyramids at their base.

Michael Floy, Florist and Nurseryman—Some rich bouquets of cut Flowers, consisting of George 4th, Alata Trifolia and Princess Victoria, Dahlias, Pleddtocephalus Americanus, Hibiscus Rosa Sinensis, Kerria, Japonica, Phlox Sp. Hibiscus Syriacus, Cassia Nepalensis, Lantana Comarum, Nerium Splendens, Rosa Muscosa, Jasminum Grandiflorum and Azoricum, Faschia Coccinea, Plumbago Capensis, Petunia Nyct, Gordonia Lascianthus, Ranunculus Marygold.

Wm. Phelan, Nurseryman and Gardener—A quantity of Plants and Flowers—5 Orange Trees in fruit, Jessamines, Azorian, Catalonian, Yellow or Jonquil scented and Cape, a fine plant of Indian Rubber, New-Zealand Flax, Acuba Japonica or Japan Gold Dust Tree, Gold Striped Aloe, Silvery Leafed Daphne, Sensitive Plant, Eucomis Punctata, double variegated Oleander, splendid do., silver leafed Ragwort, Amomum Plinii, a great variety of Geraniums, Roses, China Asters, Balsamines, &c. &c. &c.

Wm. Neale, well known for his fiue Tulips—A quantity of choice cut Flowers.

Dr. Pascalis—A branch of the White Mulberry lately introduced by him from the Horticultural Society at Paris.

Samuel Maynard, Brooklyn—Some beautiful Helianthuses.

From the following farmers:—

John Hanse, Shrewsbury, N. J.—Some very choice Clingstone Peaches.

Mr. Anderson, Delaware River—Very superior Royal George Peaches.

Mr. Osborne, of Squam, N. J.—Very fine Peaches, in varieties.

Mr. Prime, Washington, N. J.—Several fine sorts of Peaches.

Capt. John Selby—Some very fine Peaches.

The above five persons cultivate fruit for our market, and have selected the best sorts for that purpose. With a little care, these may be iucreased to almost any extent.

J. J. Palmer,
W. R. Cooke,
E. Wade, Jr. } *Inspecting Committee.*

[The length of the account of the Horticultural Festival, as published in the N. E. Farmer, compels us to omit a part of both the regular and volunteer toasts.]

Art. CLXXVIII.—*Festival of the Massachusetts Horticultural Society.*

The Second Anniversary of the Society was celebrated on Friday the 10th inst. at the Exchange Coffee House in a very splendid manner, notwithstanding the unpropitious state of the weather for several days previous, which, it was feared would prevent so handsome a display of fruits as was made last year. The Dining Hall was very tastefully ornamented with festoons and vases of flowers, and the table loaded with numerous baskets of beautiful peaches, grapes, pears, melons, apples, &c. arranged in a very chaste and appropriate manner. Much credit is due to the public spirit of E. Edwards, Esq. of Springfield, Ms. a member of the Society, who, in addition to the pleasure his own company gave at the dinner table, enriched it with ten baskets of beautiful peaches, plums and pears, the produce of his own and his neighbors' gardens. The trellis of grapes, raised in the open air by Mr. Fosdick, of Charlestown, excited much attention.

The Hall of the Exchange was literally crowded with visitors from 12 to 2.

The Society was favored with an eloquent and interesting Address by Z. Cook, Jr. Esq. of Dorchester, at the Lecture Room at the Atheneum, at 11 o'clock, A. M. which we presume will be published for members of the Society.

[Here follows a long list of the fruits, flowers, and the names of the persons presenting them. We regret that our limits will permit us to insert only the following]

Peaches and Nectarines, branches of Irish Ivy, from plants raised by Col. P. from cuttings taken by himself from Carrisbrook and Warwick castles, England, a beautiful vine and perfectly hardy; from John Lowell, Grapes, black Hamburg, (1 bunch weighing 32 ounces,) and white Tokay, Peaches, a plant in flower, of Musea coccinea, has never been flowered before in this country; from N. Clapp, Dorchester, Peaches, natural of the 5th and 6th generation, has never deteriorated from the parent fruit; from David Fosdick, Charlestown, White Muscadine Grapes, tastefully arranged upon a trellis; from Elisha Edwards, Springfield, Peaches, natural, very large and beautiful, also large and beautiful Pears and Plums; from Ebenezer Breed, Charlestown, Grapes, five clusters black Hamburg, (2 weighing 2¼ lbs. each, 1 weighing 2 lbs.) white Chasselas and Muscat, also flowers.

REGULAR TOASTS.

New-England—The hills that gave shelter to Liberty are now crowned with the blessings of Ceres.

The Constitution of the U. S.—The vigor of the stock will soon correct the saplings that may be engrafted on it.

Liberty—Having completed her Temple—we would entwine the stately columns with the peaceful vine.

Massachusetts Cultivators—May our efforts and success be in an inverse ratio to our climate and soil.

Golden Apples and Golden Fleeces—May they cease to be emblems of discord and disunion.

Horticulture and Floriculture—By which all climates and all soils may be compelled to concentrate their uses and beauties at the pleasure of man.

The practical and scientific Cultivator—A man who makes experiments in farming and in gardening for the *benefit* of his *neighbor*.

The fruits of the Putriots of France—We would return them renovated and more grateful to the world by American adoption.

The monarchies of Europe—Vicious stocks *must go to the wall* for improved cultivation.

Novelties in Cultivation—Never adopted without caution nor rejected without trial—for although everything which is new may not be useful, yet everything useful was *onee* new.

VOLUNTEERS.

By the Chief Justice: *Education*—The culture of the mind, which always requites the faithful laborer with the sweetest flowers and the richest fruit.

By the Rev. Mr. Pierpont: *A Garden*—the primitive and perpetual scene of all that makes man great—labor and serious thought; in which having seen the smile of GOD in the *heat*, he may hear his voice 'in the cool of the day.'

By John C. Gray, Esq.: *The memory of Stephen Elliott, of South Carolina*—The death of an accomplished botanist is the loss of the whole world.

By E. Phinney, Esq. Vice President: *Rural Employment*—It gives purity and freshness to the *opening bud* of youth—beauty and fragrance to the *flower* of manhood—and a wholesome soundness to the *fruits* of old age.

The soil of Algiers under French culture—Let them plant the tree of Knowledge, and that of Liberty will spring up of itself.

By J. C. Gray, Esq.: *The Republics of South America*—Thrifty plants which have withstood fire and steel by dint of vigorous *shooting*—may they never be injured by any injudicious attempt at *Crown Grafting*.

Communicated by Jacob Lorrillard, Esq. President of the New-York Horticultural Society: *The Massachusetts Horticultural Society*—Her blossoms insure a fruitful harvest.

Communicated by Judge Buel, President of the Albany Horticultural Society: *Old Massachusetts*—A nursery of Industry, Enterprise, Talent, and Patriotism—Her plants have been widely disseminated, and are found to flourish and fruit well, in every climate, and in every soil.

On motion of Mr. Z. Cook, Jr. the Hon. Ward Chipman, of New-Brunswick, was elected an honorary member of the Society.

When Judge Chipman retired—

Judge CHIPMAN—*our new member, and the agent of the British Government for establishing our Eastern boundary*—We should be pleased to have such an one fixed as would bring him within our limits.

By H. J. Finn, Esq.: LAFAYETTE—The tri-colored *flower* of France—that unfolded its *blossoms* in brightness when the tree of American Liberty was a *weeping willow*—that retained its budding honors among the common deadly *nettles* in the Reign of Terror—that never bowed before the *red crown Imperial*—that has withered Royalty's proud *lily*—and like our own *aloe*, gives promise that its greatest glory will burst forth in its hundredth year.

ART. CLXXIX.—*Festival of the Albany Horticultural Society.*

The second anniversary of this Society was held at Albany on the 7th inst. in the spacious hall and anterooms of the Academy and Institute.

The address was delivered by T. Romeyn Beck, M. D. We are indebted to the Albany Argus for the following account.

The decorations of the hall were chaste and splendid. This room is 80 feet long, 40 broad, and 20 high, and ornamented by twenty Corinthian columns, four upon each angle, exclusive of four at the corners. The whole room was encircled with appropriate festoons, fastened at the top of each shaft, and decorated at these points with twenty large bouquets of the richest flowers, two and three feet in height, and partially concealing the capitals. Brilliant bunches of flowers were also displayed over the different entrances, and upon the mantles. A large and beautiful star, composed of the double helianthus, diminishing to points from a six inch centre, and the intervals filled with paintings of fruits, was conspicuous opposite the

principal door. The upper end of the hall exhibited a bouquet of uncommon size and singular beauty, eight feet high and six feet broad, in the form of a heart, and surmounted by a splendid floral eagle, peering amid the drapery of the festoons; the whole displaying some thousands of flowers, and of almost every hue and colour that is pencilled by the prolific hand of nature, studding and encircling clusters of grapes, passing in a continuous vine through the centre, and in parallel shoots from each side. A large sheet of paintings, of fruit, in colours, by a youth, appeared as a pedestal. Above, and near the ceiling were the initials of the society, in large letters composed of the richest flowers, surrounded by an oval of evergreen, interwoven with roses, &c.—Such were among the floral decorations of the hall, which were arranged under the general superintendence of Mr. Wilson of the Albany Nursery, assisted by other professional gardeners. The large bouquet was designed and executed by Mr. Matthew Murphy, gardener to E. C. Delavan, Esq.

Nor were the contributions of Pomona less splendid and interesting than those of her fair sister. The centre table, extending through the hall, was appropriated to these, and exhibited a rich display of peaches, plums, pears, grapes, apples, melons, &c., while at the lower end of the hall, some hundreds of ladies and other visiters were regaled with these rich delicacies of the garden. In the centre of the fruit tables were two pots with vines growing in each, and each bearing from eight to ten branches of the sweet water grape, and four pots with branches of the peach, plum, apple, and quince, literally loaded with their natural fruit, and decorated with roses and other flowers by the hands of two fair visiters. The plums particularly excited admiration. They comprised about thirty varieties, all of great excellence, many of which are natives of, and almost peculiar to, our city and neighborhood; and others seem to have found with us their favourite home.—Among the former, we enumerate the prune and Bleecker's gage, two seedlings grown from seeds which came from Germany, the Schuyler gage, Chancellor gage, and the Jefferson and Eleanor plums, the two latter known to be seedlings; besides a large seedling blue gage. We also noticed a dish of green gages, every one of which grew double, labelled with the name of D. B. Slingerland.

We have not room for an enumeration of the different sorts and baskets of fruit. There appears to have been no differing. A branch of filberts was exhibited from the garden of Charles E. Dudley. The nuts when perfectly ripe, are very fine, superior to the imported, and the trees can be easily propagated. They are ornamental and appropriate for hedges.

At half past three P. M. about one hundred gentlemen sat down at Cruttenden's. Jesse Buel, Esq. presided, assisted by three Vice Presidents, and the chairman of the Committee of Arrangements. Governor Throop, and several gentlemen, were among the guests. After the cloth was removed, several toasts were drank; we have room but for a few of them.

By J. Buel, Esq. President. *The Garden*—Created for the felicity of man: a paradise still, to those who know how to estimate its treasures and appreciate its charms.

By E. C. Delavan, Esq. 2d Vice President. *Horticulture*—May a taste for its pursuits extend, until all our waste places shall bud and blossom and produce an hundred fold.

By Isaac Denniston, Esq. 3d Vice President. *The memory of De Witt Clinton.*—The friend of Horticultural institutions—his genius shed a lustre over our pursuits.

By Dr. P. Wendell. *James Mease*—Distinguished as well for his literature and science, as for his ardent zeal in the promotion of horticultural and agricultural knowledge.

By John T. Norton, Esq. *The Garden.* An apt emblem of the heart of man; if neglected, it runs to waste and ruin; but if well cultivated and improved, its usefulness is unbounded, its sources of delight inexhaustible.

By Rev. D. Brown. *Our lengthened catalogue of blessings*—'Comfort me with apples,' said an ancient Sage. *We* have many more delicious fruits.

By Mr. James Wilson. *Thomas Andrew Knight*, President of the London H. S.—The rude northern blasts have not withered a fair leaf of his fame.

Sent by Gen. Dearborn, President of the Massachusetts Horticultural Society.

The State of New-York.—Distinguished for its rapid advancement in commerce manufactures, rural economy and internal improvements, as for the intellectual attainments, enterprising spirit and elevated patriotism of its citizens.

The annual election was held in the course of the day, and the following gentlemen chosen officers of the society, for the ensuing year:

Jesse Buel, President.
Alfred Conkling, 1st Vice Piesident.
Edward C. Delavan 2d Vice President.
Isaac Denniston, 3d. Vice President.
Douw B. Slingerland, Treasurer.
James G. Tracy, Cor. Sec'y.
R. M. Meigs, Recording Sec'y.

All the proceedings were gratifying in a high degree. The festival and its results—the rich and various fruits and vegetables—the spirit of emulation and improvement among us—and particularly the series of eloquent and interesting annual addresses—are renewed proofs of the utility of the society. Surely our citizens will feel a direct interest in the encouragement of what contributes so amply to the necessaries and delicacies of their tables, and to the advancement of one of the noblest employments of mankind.

[The following brief and lively description of the Horticultural Ball, on the 13th inst. is from the pen of a practical gardener.]

Art. CLXXX.—*Floral Ball, under the auspices of the New-York Horticultural Society.*

The Horticultural Ball was conducted upon principles different from those of festivities, to which such epithet is generally applied. It was a social, dignified demonstration of that high estimation in which the delightful science of horticulture is held by our most eminent citizens. And the cheerful compliance of their amiable consorts and lovely daughters, in joining to pay this mark of respect to the votaries of Flora, proves their elevated and correct taste for promoting the advancement of one of the most charming and interesting branches of the fine arts. When it is considered that the study and contemplation of the won-

derful works of nature, as displayed in all the varied forms and incomparable beauties of the vegetable world, are so well calculated to elevate and ennoble the human mind, may we not hail with joy the favorable sentiment, so nobly manifested on this occasion.

The whole scenery, connected with the celebration of this festival of the society, appeared in union of character, with all that beauty and harmony which characterized the happy paradisiacal abodes of primeval innocence. The spacious saloon situated in the midst of Niblo's garden, was decorated with beautiful festoons of evergreens, and ornamented with a rich display of all the flowers of the season. In the centre of the northern department of the garden, a circular marquée of several hundred feet in circumference was placed, in which was exhibited one of the finest specimens of a desert table, loaded in rich profusion with the choicest varieties of the grape, the peach, nectarine, plum, pear, melon, &c. &c. all the horticultural products of our own fertile soil. This table surrounded a pyramid of highly ornamental plants, which rose to a height of nearly twelve feet in the centre of the marquée. A walk of ten feet in width surrounded the desert table, along the outer edge of which, accompanying the inside base of the marquée, a spacious table was spread around the whole, loaded with the richest viands, wines, cordials &c. &c. In short, it appeared difficult to determine which claimed the highest degree of admiration, the richness and profusion of the refreshments here provided by Mr. Niblo, or the elegance of style with which the whole were so tastefully and appropriately arranged.

The fine, clear, brilliant blaze of the numerous streams of ignited gas, seemed, in all directions, to vie in brightness with the golden beams of the orb of day. The various coloured lights that shone from the myriads of lamps, which entwined every pillar and studded every arch, like the stars in the sky, gave the whole an enchanted appearance. But above all, the high respectability of the gay assemblage that graced this rural festival, marked it with a degree of honour and excellency that will never be forgotten.

The evening was mild and serene, and the lofty arches of the saloon that lead into the garden walks were all open, which added much to the convenience of the company and dignity of the scene. The main part of the floor of the saloon was occupied during the chief part of the evening with cotillion dances, to an excellent band of music, under the direction of the inimitable bow-hand of Mr. Sky. In the course of the evening's recreations, the company were highly gratified to see a few of his Strathspeys, tripped over the floor in fine style "wi' muckle mirth an' glee," to the old fashioned, but lively figure of the Scotch reel. The whole proceedings of the evening were interesting as well as entertaining, and certainly cannot fail of increasing a more extensive desire for promoting and participating in the happiness of such rural joys.

ART. CLXXXI.—*Bees without stings.—Extract of a Letter from* H. PERRINE, Esq. *Consul, dated San Juan Batista de Tabasco, Mexico, July* 20, 1830, *to S. L. Mitchill.*

'I send you by Capt. Powers, of the schooner Washington, a hive of stingless bees, of which you may dispose as you may think proper.

'As fibrous plants are my favorites, my principal motive for coming from Campeachy to Tabasco, was to obtain intelligence concerning that variety of the Agave Americana, which produces the very long fibres called *Pita.* Other plants of this district, such as Vanilla, Sarsaparilla, and others, will engage my attention. Among other specimens sent from Campeachy to New Orleans, is the Dolichos Pruriens, or Cow-itch.'

The Bees have arrived in a lively condition, and although they were received only yesterday afternoon, (Sept. 1st,) are now making their excursions to and from their habitation, with great vivacity. Their dwelling place is a hollow log, part of a naturally excavated tree, in which these little creatures delight to live. The little swarm, after having been released from its imprisonment, came forth, and the members visited the flowers of the contiguous garden. It was observed as proof of their neat economy, that after having been immured during the voyage, the notable insects came forth loaded with the remains of their deceased associates, or with some excrementitious or foul matter. They thus seemed intent on cleaning their house.

A hole in the side of the log, about three quarters of an inch in diameter, answers the purpose of the entrance as a common hive.

They are not so large as the common honey bee; but they have a neat aspect for an insect. As they are such harmless little creatures, it would please me very much to get a swarm of them. But I fear the number is so reduced that it will require an apiary-man of more skill than I possess, to take the best care and make the most of them. I wish such a person would present himself and take the colony under his protection. Something novel and curious, at any rate, perhaps something useful, might arise fromit.

An entomological description is desirable, but this must be postponed, on account of its nicety and difficulty until a future day.—*Eve. Post.*

[Not having had an opportunity to make our intended second visit to Flushing, we substitute in the present number a notice of Mr. Loubat's Vineyard, which we visited on the 10th inst. for a continuation of that of the Linnæan Garden.]

ART. CLXXXI.—*Horticultural and Botanical Establishments in the city of New-York.—Loubat's Vineyard.* By the EDITOR.

The Vineyard of Mr. A. Loubat is on Long Island, six miles south of the city of New-York. The ride to it presents, in our view, as great and as various a succession of rural beauties as any other of equal distance in the neighborhood of the city. On leaving the flourishing village of Brooklyn, the eye alternately meets the tasty seat of the rich grown merchant, and the substantial dwelling of the German descendant—suddenly opens upon the bay, enlivened by the swelling canvass, and as suddenly again limited in prospect, amidst the refreshing shade of forest trees. Mr. L's house is in a very pleasant, retired situation, within a few rods of the shore. His summer house is on an eminence, affording a most beautiful view of the bay, the city, the blue hills of Jersey, the shipping, and the snow-white village of the quarentine.

The vineyard comprises forty acres, containing about sixty thousand standard vines, and as many

more from cuttings and imported roots, designed for sale. The surface is undulating having a variety of aspects, the greater part presenting a gentle declivity towards the west. The soil, although considerably various, is, on the whole, a light sandy loam—so sandy on the eminences that the roots are left naked by the winds. The sub-soil is of the same porous texture.

When it is considered that this is the third leafing, (two and a half or three years) since the vines were imported and transplanted, a crop of four or five thousand pounds will be regarded as highly encouraging, if not decidedly satisfactory, especially when scarcely a mildewed bunch could be seen throughout the vineyard. The clusters were not, as it would be expected, as large as we often meet with, in gardens and under frames, yet they were generally of a good size, and some large. Had Mr. L. manured his ground, his vines would have had a more vigorous growth, and been more productive; but it is probable they would have suffered more from frosts, and the fruit from mildew. But now, since the first growth of the wood has been gradual, a moderate manuring will, in all probability, make them more vigorous and productive without endangering them by the quantity of sap in the branches exposed to the frost.

It is a fact, established by satisfactory experiments, that the majority of foreign vines will endure well the vicissitudes of the climate of almost, if not quite, every section of our country. The great obstacles to their general introduction hitherto, has been the mildew.—M. de Berneaud observes that the mildew "is caused by an unremitting excess of moisture, damp, or humidity around the roots, or kept up around the plant by evaporation." This being the cause, Mr. Loubat has undoubtedly taken judicious steps in selecting a light, porous soil, in training each vine to a single stake, and in having his vineyard free from the shade of trees, fully open to the sun and to the breezes.

The common rose bugs are very fond of the blossoms of the vine, and of the leaves, particularly the white chasselas. To prevent their depredations Mr. L. makes use of small paper bags, which he pins over the clusters. These bags, when kept on, have a tendency to prevent the mildew, and preserve the grapes clean, and from being sun burnt—objects of importance for table fruit. Many thousands of these bags can be put on in a day, by two or three persons. To what extent he will find it advisable to use them, as his vineyard acquires age, we are unable to form an opinion.

The following are the answers to questions put by us to Mr. Loubat:—

1. What kinds, for wine, have you found to succeed best?—and what for the table?

Answer.—The kinds for making wine, that have been most successful, are the Jacobin, Plant de Dame, Blanquette, Murier;—and for table and wine, the Guillant Doux, Sauvignon, Meslier, Red Foot, and Black Hamburgh.

2. To what causes do you attribute your success?—and to what the failure of other attempts in various, parts of the country, particularly Ohio?

Answer.—I attribute my success to the kind of grapes, to the soil and exposure that I have selected, and to a judicious culture. The failure of the vine in Ohio must be attributed to the bad selection of their grounds, which were flat and heavy, with clayey bottoms—and more than all, to the selection of their vines. In other parts of the Union there are but small vineyards, and those that have failed were lost by neglect, bad management and the tillage not performed in proper season.

3. Are there any circumstances which will render the grape a more precarious crop in the middle states than in the grape districts of France?

Answer.—The grape will, in this country, be less precarious than in France, because we seldom have hail storms, which are so destructive in that country. As an instance, my father's crops, in France, have this year been entirely destroyed by hail.—And we are less subject to spring frosts.

4. What objections will attend the use of foreign grafts on native stocks?

Answer.—In grafting the foreign vines on old wild native stocks, they will be liable to be frozen in winter, as the wood will not ripen, owing to the superabundance of sap. I last year grafted seven wild vines with the chasselas. They grew twenty feet long, the same year, but were frozen the last winter, when close by them were other chasselas which grew but three feet, and remained uninjured by the frost. Besides, it is more expensive to collect wild stocks for the purpose of vineyard grafting, especially since the vines must be three years old before they can be grafted.

5. Is it necessary to obtain hybrids between our native grapes and those of foreign origin before we can succeed in making the grape a profitable crop?

Answer.—It is not necessary to obtain hybrids, because foreign vines will succeed better than native.—The difficulty of obtaining hybrids, and the time, ten or twelve years, before the results are known, are sufficient objections.

6. What is the cause of mildew?—and what wil prevent it?

Answer.—The cause of what you call mildew, (in French, brouillarde,) is great heat and dampness.—The best way to prevent it, is, to have a free circulation of air to the grapes, to have them protected from the sun by the leaves of the vine; to have no trees in the vineyard, and not to prune too long. In fine, as a further protection from mildew, insects, and birds, put the clusters into paper bags, such as you have seen in my vineyard. Some kinds are much less subject to mildew than others: for instance, I have never seen mildew on a single berry of the sweet Guillard, or of the Blanquette.

ART. CLXXXIII.—*On preserving tender Plants in Winter by means of the Temperature of Spring Water.* By Mr. A. GORRIE, F. H. S.

SIR,

There is a curious coincidence between the annual mean temperature in the open air, and the annual mean temperature of water in a deep spring well at the same place. In a spring well of that description at Annat Gardens, I find the temperature of the water to indicate from 46° to 47° in the winter months, unaffected in the least by atmospheric temperature, however low that may be. As spring wells are frequently to be met with, and are always desirable appendages to a farm-stead or cottage, it occurred to me that many

plants, useful to the cottager, or amusing to the farmer's wife or daughters, might be easily preserved in the winter months in the coldest regions of Scotland, by that class of people whose finances would not enable them to erect more costly structures for the purpose. To ascertain how far this theory was correct, I placed a small frame over the well on a floor of deal 2 in. wide by 1 in. thick, and 1½ in. between each spar, to admit of the heat rising in the frame from the water. Knowing that glass would not be purchased by that class whose advantage I had in view, I covered the sash with cotton wrapper, at 4*d.* per yard, and in the frame I placed pots of cauliflowers, lettuce, pelargoniums of different sorts, *C*hrysanthemum indicum, *P*rimula sinénsis, &c. The circumambient air is generally, as might be supposed, nearly saturated with moisture; and, consequently, fresh air has to be admitted as frequently as possible. The vegetables and plants continue fresh, and the Pelargonium odoratissimum has been all along in flower; and I am fully convinced that, where such spring can be rendered available, by means of a cut 2 ft. deep, 2 ft. wide, with 2 or 3-inch offsets at each side of the rill to support the ends of boxes 9 in. wide and 4 or 5 in. deep, placed within 2 in. of each other over the rill, into which boxes lettuce and cauliflower plants, chiccory, &c. might be planted, the whole to be covered over with hoops and loose matting to prevent the descent of what meteorologists call frigorific pulsation, a winter conservatory might be easily constructed on one spring, for the use of a whole village. As the rill brings a continual flow of water at the temperature of 46° or 47°, the earth in the box will always be kept considerably above freezing point in the coldest nights. It may also be useful for nurserymen and others for preserving cauliflower plants, which in this country are always scarce and high-priced in the spring months. A glass cover, when it can be obtained, will be of infinite advantage, and will admit of a greater variety of tender plants for preservation.

I am, Sir, &c.

A. Gorrie,

Annat Gardens, February, 4, 1830.

Art. CLXXXIV.—*Miscellaneous—Original and Selected.*

Treatise on the Vine.—This is the title of a work just from the press, by Wm. R. Prince, assisted by Wm. Prince, proprietor of the Linnæan Garden, Flushing. It is an octavo of 350 pages, handsomely printed. From a glance at the contents, we find it embraces much that cannot fail of being interesting to all those who give any attention to the cultivation of the vine. From the creditable manner in which the book is brought out, and from the importance of the subject, we are very anxious that some one of our correspondents, who is practically acquainted with the culture of the vine, would favor us with an impartial review. We think no one more suitable than D. T. If he will undertake it, we will forward him a copy.

Pomological Manual.—Mr. Prince proposes to publish a work with this title, comprising descriptions in detail of the various Garden Fruits, viz: Apples, Pears, Peaches, Plums, Cherries, Apricots Nectarines, Almonds, Walnuts, Chesnuts, Mulberries, Quinces, Filberts, Gooseberries, Raspberries, Strawberries, &c. &c. The number of varieties therein described will be very great, and will embrace all those comprised in the new edition of Duhamel, a work for which the first cost at Paris is over $400; and also the most important of those contained in the Pomological Magazine and other works of the highest note,—the object being to concentrate, at a cheap rate, all the pomological information necessary and requisite towards making a judicious selection from the great variety of Fruits, of such kinds as are best calculated to suit the wishes and purposes of cultivators.

This work will be published in two parts, of about 200 octavo pages, *each part of which will be complete in itself*, and persons can subscribe for one or both, as they think proper. The terms will be $1 for each part, which can be remitted in advance. The first part will be ready for delivery in October.

Pennsylvania Horticultural Society.—As a specimen of what this society is doing we give the following, taken from Poulson's Daily Advertiser.

The meeting of the Pennsylvania Horticultural Society, on Monday evening, (13th inst.) exhibited a rich variety of seasonable Fruits, and some flowers of much luxuriance and beauty.

Mr. Alexander Parker produced ten different kinds of Apples and four of Pears. He also exhibited some October Plums, large white Turkish and blue Figs, the "Madame Grelaud," Peach, and fine large Quinces.

Colonel Robert Carr had some very handsome specimens of Petre Pears, and six varieties of Seedling Pears. Also, four varieties of Filberts, viz:—The thin shelled, Dutch, Spanish, English, and American. Also, the rare and splendid Flowers of the Aristolochia Labiosa.

A Peach was sent by Dr. J. Redman Coxe, the production of a tree in his garden, which had grown from a stone brought from the Island of Juan Fernandez, in the Pacific Ocean. The Peach was of fine flavour, extremely juicy, and remarkable for the smallness of the stone.

Mr. Jacob S. Waln communicated four varieties of very superior Grapes, viz:

The White Muscat of Alexandria, large, and exceedingly high flavoured.
Muscat Rouge.
Black Damascus, sometimes called Black Hamburg,
And the Savignon.

These were all of them the productions of young vines, which bore this season for the first time. The bunches were large and finely formed, and the fruit extremely delicate and delicious to the taste.

Mr. Lawrence, of Penn. Township, exhibited some of the finest description of Mogul, or White Egg Plums.

A splendid Bouquet of fragrant and beautiful Flowers, was presented by Mr. Landreth.

To Prevent the prematnre falling of Fruit.—A writer in New Jersey, in a communication to D. Landreth, Jr. Corresponding Secretary of the Pennsylvania Hort. Society, says,

"When the fruit is perfectly set or half grown, I take a small hammer and bruise the trunk of the tree in twelve or fifteen places, from near the root to the branches, the sap or gum will run out, which I am satisfied, will prevent the fruit from falling off. My neighbor, Mr. L———, has practiced the same with

success. I viewed his trees a few hours ago; he is well satisfied with the utility of it."

Poisonous Cheese.—A physician states, in the Pawtucket Chronicle, that he traced the emetic qualities of some cheese to the Lobelia inflata, India Tobacco, which the cows had eaten.

Preserving Cabbages.—Mr. M'Mahon recommends the following method for preserving cabbages, for winter and spring use. Immediately previous to the setting in of hard frost, take up your cabbages and savoys, observing to do it in a dry day, turn their tops downward, and let them remain for a few hours to drain off any water that may be lodged between their leaves; then make choice of a ridge of dry earth, in a well sheltered, warm exposure, and plant them down to their heads therein close to one another, having previously taken off some of their loose hanging leaves. Immediately erect over them a low temporary shed of any kind that will keep them perfectly free from wet, which is to be open at both ends to admit a current of air in mild dry weather. These ends are to be closed with straw when the weather is very severe. In this situation, your cabbages will keep in a high state of preservation till spring, for being kept perfectly free from wet, as well as from the action of the sun, the frost will have little or no effect on them. In such a place the heads may be cut off when wanted, and if they are frozen soak them in spring, well, or pump water, for a few hours previous to their being cooked, which will dissolve the frost and extract any disagreeable taste occasioned thereby.

Premium for Butter.—A first premium of $100, and a second of $50, will be paid by the Treasurer of the Massachusetts Agricultural Society, for the best Butter, from any state in the Union, exhibited at Boston, on the second day of December next. The quantity must not be less than 300 weight, put up in new tubs or firkins.

Improving Waste Land.—A late English writer observes that there is scarcely any description of poor land which is not adapted to the growth of some kind of forest trees, and that the cheapest way of making it profitable is, to sow the seeds, or transplant young trees, with a view of tilling it after the wood is cut off.

Obituary.—*Robert Given, Esq.* Died at Westchester, on the 5th inst. in his 81st year. Mr. G. was a native of Scotland, and emigrated to the United States in 1795—adopting early the English improvements in husbandry, he was eminently successful in his native and in his adopted country as an agriculturist: an ardent admirer of our republican institutions, his political opinions have been uniorm and unwavering; as a pious and sincere christian, an intelligent and social neighbour, the loss of his society and example will be felt by his family and friends.

Albany Horticultural Society.—At the recent anniversary of this Society, the following gentlemen were elected honorary and corresponding members, viz:—

Honorary Members.—Jacob Lorillard, President of the N. Y. Hort. Soc.; *H. A. S. Dearborn*, President Mass. Hort. Soc.; *John Greig*, President Hort. Soc. Western District; *David Hosack*, M. D. Hyde Park, and *Samuel L. Mitchill*, M. D. New-York.

Corresponding Members.—J. A. Thompson, Esq. Catskill; *Samuel Downer, Esq.* Dorchester; *Zebedee Cook, Esq.* Boston; *Robert Manning, Esq.* Salem, Mass.; *James Mease*, M. D. Philadelphia; Hon. *Saml. Young*, Ballston; Maj. *Geo. Talcott* and Dr. *Pitcher*, U. S. A.; *Alex. Walsh, Esq.* Lansingburgh, and Prof. *Dewey*, Pittsfield.

Castor Oil.—The *abominable* Tariff found Castor Oil selling at $16 a gallon in 1816, and has had the effect of compelling the consumer to pay $1 25 a gallon. This is one article of hundreds operated upon in the same manner. The domestic articles being fresh, and of a better quality.—*Warrenton N. C. Gaz.*

Wool.—The improvement in the price of wool may now be considered as permanent, (unless some unexpected political event should occur,) and as affording sufficient encouragement to wool growers, to devote more attention to their sheep than they have been in the habit of thinking necessary. One of the first cares of those who have common sheep, ought to be, to improve them by the Merino or Saxony cross. The half blooded Merinoes make much better mutton than any other that has ever been raised in this country; their wool is worth fifty per cent. more than the common kind, and the cost of keeping is not greater; consequently, there is every inducement to attend to this improvement.—*Cincinnati Tiller.*

Dwarf Apples.—Mr. Van Cleve.—About three years ago I obtained from England, Ireland and France, a parcel of Fruit and Ornamental Trees, in a fine state of preservation. Among the fruit trees were many Dwarf Standard Apple and Pear Trees;—some of the Apple bore fruit the first season, and the second season a fine increase, but this fall they have all been beautifully loaded with good and delicious Apples: some of the small trees have needed two supports, and several of them bore from sixty to ninety fine healthy Apples: some of the *Ordskeeper* measured this day 12½ inches in circumference, and weighed one pound four ounces each.—The *Hawthornden** was found very near their equal. The *Devonshire Quarendon*, and some of the other trees had their fruits ripe the middle of August, (which were pronounced by many good judges to be uncommonly fine) of course the Apples are all consumed, but many of the others have still some apples left hanging on them, which can be seen by calling at my garden.

The object of this communication is to offer cuttings from any of the trees to those who feel a disposition to improve their fruits. Alexander Walsh.

Lansingburgh, 24th August, 1830.

* One of these trees gave 7 fine apples the first season, and also had some small second growth apples. What makes it more curious, the tree was taken from the ground in England the latter part February and gave its fruit the following August. A. W.

Native Pea.—There is a species of wild or native Pea, that grows on the sandy beaches of this country, which, if brought into cultivation might become a valuable addition to the products of the kitchen garden.—It usually grows about one foot in height, and bears some resemblance to the cultivated kind, called 'Blue Imperial.' The pods grow in clusters of from four to eight, each containing several small sized, brownish coloured peas, ripe in July. It is said to be perennial, roots living and throwing out fresh shoots for several successive years, and it flourishes where nothing

but beach grass would vegetate. We have heard it asserted that this pea is poisonous, and therefore unfit for the table; but we believe this assertion will not prove true; for the plant has the genuine characteristics, and the fruit the flavor and taste of the pea genus We have collected a small quantity for seed, and intend planting them another season.—*Barnstable Jour.*

Live Hedges.—It appears to be generally admitted that it is desirable to introduce live hedges for fencing, in place of the rail fences which are the cause of so much labour and expense to the farmer to keep in repair, as well as loss and vexation from the imperfect security they afford against vicious animals. In a former number, we recommended the honey locust as preferable for hedges to any other tree or shrub that could be readily procured in this country. Since that time, we have visited the beautiful farm of Mr. Hey, of this county, where we had an opportunity of seeing the result of experiments with several kinds of trees, viz: the English thorn, the American thorn, the crab, and one or two other plants;—the honey locust was not among them; but of those plants which Mr. Hey has tried, the crab is decidedly and by far the best; its growth is very rapid, it is easily trained, and it gives out very plentifully thick, stout shoots, from the bottom upwards, which are necessary to form an impervious fence. We therefore recommend the crab as undoubtedly an excellent article for hedges, and we should like to see some experiments to ascertain the comparative value of it and the honey locust.

Since the above was written, we have received a communication on the same subject, which we recommend to the attention of our readers; it is published in the fourth page of this day's paper.—*Western Tiller.*

Directions for the gathering and preserving herbs for medicinal and culinary purposes.—Herbs are, generally, in their greatest perfection when the foliage is fully expanded and they begin to flower. At this time, in a fair, dry day, they should be collected and carefully dried in the shade. When perfectly dry they should be pressed in the shape of a common brick by means of a curb for that purpose. They should be, immediately after taken from the press, papered, labelled, and put into a box, and kept in a dry place for use.

The *common* practice is—The good woman of the house collects such a number of herbs as she thinks may be necessary and useful for her family, without much reference to the state of the plants or the season of the year. When collected they are tied with a string, and hung up or laid on a shelf in the garret, there to remain, with other combustibles, in the air, until wanted.

In the dead of the night, perhaps, an herb is wanted; a person is sent with a light to bring it in a hurry, and after tumbling over and over, a number of different kinds, it is at length found, having been exposed so long to the action of the air, as to have lost its flavor. If, in this manner, turning over in a hurry, a heap of dry combustible matters with one hand, and holding the light carelessly with the other, if the house is not set on fire, it is a lucky circumstance. A hint to the wise is sufficient.

R. G.

N. E. Farmer.

Vegetable Extract.—In the north of France an excellent extract of the herbs used in soups and broths is made by boiling them very slowly, with a sufficient quantity of salt, and afterwards evaporating the fluid. A little of this extract dissolved with gum arabic in hot water, is said to make capital soup.

To Dry Peaches.—The following mode of drying peaches is adopted by Thomas Belatjee, of Egg Harbor, New Jersey.

He has a small house with a stove in it, and drawers in the sides of the house, lathed at their bottoms. Each drawer will hold nearly half a bushel of peaches, which should be ripe and not peeled, but cut in two and laid on the laths with their skins downwards so as to save the juice. On shoving the drawer in they are soon dried by the hot air of the stove, and then laid up.—Peaches thus dried eat like rasins. With a paring machine, which may be had for a dollar or two, apples or pears may be pared, and sufficient quantity dried to keep a family in pies, and apple bread and milk, till apples come again. With a paring machine, one person can pare for five or six cutters.

To keep Apples for winter's use.—Put them in casks or bins, in layers well covered with dry sand, each layer being covered. This preserves them from the air, from moisture, and from frost, it prevents their perishing by their own prespiration, their moisture being absorbed by the sand; at the same time it preserves the flavor of the apples, and prevents their wilting.—Pippins have been kept in this manner sound and fresh till midsummer; and how much longer they would have kept is not known. Any kind of sand will answer, but it must be perfectly dry.—*N. E. Farmer.*

Potatoes Beets, and Carrots, should now be raised from the ground.—Choose a dry time for this business, and let the roots intended for family consumption be stored away with neatness. A proportion for winter use, should be put into the cellar, and completely covered with dry sand. This will greatly protect them from frost, if the cellar should be cold, and retard their vegetating, if warm. Besides, all these roots lose much of their excellence, if exposed only a few days to the air, in any temperature.

The residue of your crop may be buried upon the surface of a dry spot of ground; pile them with regularity, and give the whole, on every side, a roof-like slope; then cover this heap with dry sand, an inch or two deep, over which lay a good coat of drawn straw, up and down as if thatching a house, in order to carry off the water; then dig a trench around the heap, and cover the straw with the earth so dug up, in a depth sufficient to secure the roots from frost.

N. B. Better make this covering unnecessarily deep, than one inch too shallow: for the least frost will entirely spoil this kind of sauce for table use.

A Noble Apple.—Mr. Wilkes, the nurseryman and gardener, has presented to the Editor of the American Farmer, one of the most beautiful apples he ever saw. Mr. W. was walking in his nursery a few mornings since, and observing a single apple on one of the young trees, touched it, when it fell into his hand. Although its size and weight are sufficiently remarkable, measuring 14 inches in circumference and weighing one pound two ounces, they are lost in the admiration excited by its exceeding beauty. It is without speck or blemish, of a very light lemon colour, with a slight blush on one side; of a somewhat flat form, perfectly

circular, the eye and stem deeply sunk, the surface perfectly smooth, and the skin quite transparent—indeed the apple appears to have been made of wax.—Wishing to ascertain whether it was as firm inside as it is beautiful without, we tried its specific gravity, when it displaced one pint and half a gill of water, leaving a small part exposed; and on sinking it entirely, it displaced half a gill more, clearly proving its perfect soundness and solidity. We have not yet been able to ascertain its specific name—it is believed from its form not to be a "monstrous pippin," and its beauty certainly entitles it a more pleasing cognomen. By the way, there are many things in friend Wilkes' nursery, green house and garden, well worthy of public attention.—*Am. Farmer.*

Bread in Paris.—Baron Ferrusac states that there are in Paris, 500,000 persons who subsist chiefly on bread, and that an increase in the price of this article, at the rate of a half penny per day, makes a difference in the year of 9,125,000 francs.

Markets and Business at Rochester.—Our mills now make over 2000 barrels of flour per day, and can make 3000, containing with two more now building, 70 runs of stone—wheat abundant at 94 to 96 cents, pouring in from 60 to 80 miles south and west; 200,000 bushels this year from Ohio, fair quality; also, much pot and pearl ash, and other produce. Within the last twenty days, we have sent $50,000 in cash into Ohio for produce. This seems to be the natural market for cashing it, from southwestern New-York, and the western lakes, destined for New-York and Montreal, and it must inevitably be done here *almost wholly*, as this is the angle or turning point of water conveyance to both, with equal convenience of transport to, and daily advices from, each; giving the choice of a domestic or foreign market up to the *moment of shipment.* The *choice* enables us to pay the *highest price that either will justify;*—while a place turning only to *one*, can pay only what *this* will *warrant.*

Our wholesale trade has recently grown to be very extensive and fast increasing, reaching through our natural wheat region, and all along the western lakes quite up to Detroit; and since the farmers of our interior have, by the two last good crops, and the lessons of prudence taught by the prior bad one, become freed from debt, and consequent dependence upon their neighboring retail shops, their cash taken here for wheat, comes back to us in due time, in support of a now rapidly extending trade.

Mechanics and day laborers find full employ, cash is plenty, dwelling houses filled, and more wanted. Some eastern families of respectability recently arrived, and intending to settle, have passed on west, or returned back, for want of dwelling houses here for their accommodation; yet let it be noted, that no encouragement should therefore be derived for building small tenements as formerly; the dwellings now wanted are of the better sort, worth from one hundred and fifty to two hundred dollars per year; and it is hoped none inferior to such will be erected; but there is no question that a dozen more of such dwellings well located, would pay a good interest. *Rochester D. Adver.*

Co-operation in Education and Travel in Foreign Countries.—Several months ago, it was announced in the French papers, that Count Alexander de Laborde had issued proposals for educating a certain number of pupils, under competent masters: the distinguishing feature being, that the pupils should acquire the living languages in the different countries; of which, at the same time, they could attain a competent knowledge of the laws, customs, institutions, arts, sciences, &c. We now find that the young persons who had got together on this travelling scheme, have already visited Turin, Genoa, Florence, and Rome, and they are said to have made great progress in the different branches of education. As they travel on an economical scale, parents who are anxious for their sons to see the world, have thus an opportunity of sending them out without the exclusive expense of a travelling tutor." *London Literary Gazette.*

This is an excellent idea, and we have no doubt it will in time be generally adopted in every civilized country. Travelling, as a means of education, was formerly only within the power of the wealthy; by applying to it the co-operative principle, it is brought within the reach of the middling classes, tradesmen and farmers. By Dick's raised railroads and locomotive engines, it may in a few years become as easy to make the tour of Europe as it is now to make the tour of Britain, and as easy to visit all the principal cities of the world, as it is now to visit the principal cities of Europe. Such a state of things could not exist long without one language prevailing over every other. When Britain and France shall be self-governed for the good of the whole, as in America, the inhabitants of the three countries will know each other better, and will co-operate for the establishment of the same weights, measures, monies, and language, throughout the world. But why suppose that travelling will be limited to the independent classes, or to children supported by their parents? By Mr. Dick's railway, and manual locomotive power, half a dozen gardeners or mechanics might move themselves all over Europe, working now and then when they chose, as the gardeners and mechanics now walk on foot through Germany, and recruit their finances by a few weeks' work every now and then. Thus, with the spread of knowledge and its application, all, even the most refined enjoyments of the highest classes, may be brought within the reach of the lowest, viz. those who live by the commonest descriptions of manual labor.

Louden.

The Size of Fruits produced on trees, and suspended in the air, it has been proved by M. St. Hilaire, may be somewhat increased by supporting them. The fruit experimented on was the pear. It is curious that the Lancashire gooseberry-growers have long been doing nearly the same thing with their prize berries.

Louden.

The Pfandbrief or Mortgage Society in Poland, had its origin in the following manner:—The landed proprietors in Poland, after the late wars and disturbances on the Continent, found themselves encumbered with debts, for which they were compelled to pay a high interest to Jewish and other money-lenders. The consequence was, that great numbers were either obliged to sell their land, or find out some other way of paying. They applied to the Emperor Alexander for permission to establish a Society for lending money on land, which was granted. A person who borrows can receive one fourth of the value of his estate, for which he pays, during the space of twenty-eight years,

interest 6 per cent.; and 2 per cent. goes towards paying off the capital, and 4 per cent. is the interest, so that, at the end of twenty-eight years, both capital and interest are paid off. For greater security, every estate is liable, not only for its own debt, but for the debts of the whole. The government have a great many estates in their own hands, which they have begun to sell to the highest bidder. In order to facilitate their sale, they have taken from this Society as much money as it will lend them, and the person buying does not require a great sum of ready money, because he pays it off in twenty-eight years. An industrious farmer with £2000, might become a large landed proprietor.—*J. L. Warsaw, May* 13, 1830.

Louden.

Preventive for Glass cracking in Green-houses.—Sir,—May I request you, or one of your correspodents, to inform me of a preventive for the cracking of glass in green-houses, from which I was a great sufferer last winter, although I used but *little* fire, as I presumed it must proceed from the unequal temperature of the external and internal air. I was, however, somewhat staggered in my opinion, by perceiving the breakage to be confined to the upper (or roof) sashes, and also that it took place when there was no artificial heat of any kind applied.—*A Subscriber. Farleigh, near Maidstone, Kent, June* 24, 1830.

We have little doubt that the breakage in question has been produced by the freezing of the water which, in the case of glazing with the usual broad lap, is retained in the interstices of those parts of the panes which overlap each other. The lap need never be broader than a quarter of an inch; but where the panes are not above five inches wide, one eighth of an inch is quite sufficient. Half an inch in roof sashes, unless they are placed at an angle of not less than 45°, is almost certain of producing breakage, unless the temperature within is sufficiently high to prevent the water retained between the panes from freezing.

Louden.

Butter from the Milk of a Cow fed with Turnips.—Sir,—I have found that this disagreeable taste may be prevented in two ways: the one, by pouring boiling hot water into the *bowls*, to the quantity of, say, a pint, *simultaneously* with the milk, after milking. I I know this to be effective. The other is, by dissolving an ounce of nitre in a pint of water; and, according to the size of the *cream-pots* or reserves, put in a quantity (say one fourth of a pint) to the cream from three good cows in a week, but to be put into the cream-pots, &c. before the cream. What the *rationale* of the action in either case may be, I leave to the chemist. I know that either (but, in preference, the first) will effect the purpose. At the same time, I should say, that although hot water may quicken the process of churning, when put into the churn, it has a very detrimental effect on the quality of butter: I think worse than the turnip. I am, Sir, &c.—*J. Clarke. Dodworth, near Barnsley, June* 3, 1830.

For destroying slugs and worms, there is no recipe so simple, attended with so little trouble, and, when properly applied, so effectual, as common lime-water. The plant on which the slugs are found must be watered with it twice, at least, at an interval of three or four minutes. If you place three or four slugs on the ground, and pour lime water on them from a watering pan, you will soon perceive them throwing off a kind of slough, and after that crawling away; but if you sprinkle them again with the lime water, they will not be able to throw off another slough, and soon die after the second operation. When a person has therefore watered as many plants as takes up the time of three or four minutes, he must turn back to the place where he began and water them again.—*Loudon.*

Average Price of Vegetables sold at Washington Market, for September, 1830.

Potatoes, from 25 to 50 cts. per bushel. *Bush-Beans*, from 37½ to 75 cts. per bushel. *Lima Beans*, from 75 cts. to 1,00. *Sweet Potatoes*, 1,00. *Cabbages*, from 37½ to 75 cts. per doz. *Beets*, from 2 to 4 cts. per bunch. *Carrots*, from 2 to 3 cts. per bunch of 7. *Parsnips*, 4 cts. per bunch of 6. *Turnips*, 37½ cts. per bushel. *Leeks*, 6 cts. per bunch of 12. *Cellery*, from 6 to 9 cts. per bunch. *Cucumbers*, from 12½ of 37½ cts. per hundred. *Lettuce*, from 15½ to 18¾ cts. per doz. *Succory*, from 12½ to 18¾ cts. per doz. *Tomatoes*, from 6¼ to 12½ cts. per half peck. *Egg Plant*, from 2 to 4 cts. per piece. *Corn*, 25 for 12½ cts. *Okra*, 12½ to 25 cts. per hundred. *Sorrel*, 6¼ cts. per half peck. *Water-cress*, 12½ cts. per half peck. *Salsify*, from 6 to 8 cts per bunch of 12. *Onions*, from 50 to 1,00 per bushel. *Peppers*, from 12½ to 25 cts. per hundred. *Parsley*, 3 cts. per punch. *Herbs*, of all kinds, from 12 to 18 bunches, for 12½ cts. *Apples*, from 25 to 62½ cts. per bushel. *Pears*, from 37½ to 75 cts. *Peaches*, from 50 cts. to 2,00. *Plumbs*, from 50 cts. to 2,00. *Grapes*, from 8 to 12½ cts. per half peck. *Water Melons*, from 1 to 12½ cts. per piece. *Musk Melons*, from 1 to 8 cts. per piece. *Brocoli*, 75 to 1,25.

Remarks.—Notwithstanding the continuation of very dry weather through the whole of this and most of the preceding month, our markets have been abundantly supplied with vegetables, and at very moderate prices. The size of our cabbages and cellery are considerably inferior to that which they arrive at in common seasons. Turnips and late potatoes have also suffered by the late drought. Our supplies, however, of all the finest kinds of fruit, have not only been most profuse, but the fine qualities of all our varieties of the melon and the peach, have attained a high degree of superior excellence; and the vast quantities which have daily been distributed through every quarter of the city, prove the great impropriety of those ill-grounded fears which some years ago seemed to forbode the total failure of our successful culture of one of the finest of fruits. Coxe, in his work on fruit trees, in treating on the peach, says—"It is deeply to be regretted that its duration is so short, and that it is subject to a malady which no remedy can cure, nor cultivation avert." Whatever grounds there may have been for the above remarks of Mr. Coxe, at the time he wrote them, it must be a subject of gratification to every lover of good fruit, to reflect that no such grounds are perceivable at the present day, at least in this city. Some of our cultivators of the peach have been so successful as to improve its size to such a degree, that ninety of the fruit filled a bushel basket, and their flavor to such a quality, that the single bushel brought ten dollars in the Fulton market this season. Other fine samples were sold for seven dollars per bushel.